

Lubelski singiel

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.5 kg (88.2%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (5.9%) | 82 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (5.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Magnat | 40 g | 60 min | 11.2 % |
| Whirlpool | Lublin (Lubelski) | 100 g | 0 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 100 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | Fermentis |