

# 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