LUBELSKIE ALE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **6.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(38.8%)*	80 %	5
Grain	Strzegom Pilzneński	2 kg *(38.8%)*	80 %	4
Grain	Strzegom Wiedeński	0.5 kg *(9.7%)*	79 %	10
Grain	Monachijski	0.5 kg *(9.7%)*	80 %	16
Grain	Strzegom Karmel 300	0.15 kg *(2.9%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.7 %
Boil	Lublin (Lubelski)	20 g	20 min	4.8 %
Boil	Lublin (Lubelski)	30 g	5 min	4.8 %
Dry Hop	Lublin (Lubelski)	40 g	4 day(s)	4 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min

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