

# LUBELSKIE PALE ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount       | Yield | EBC |
|-------|-------------------------------------------|--------------|-------|-----|
| Grain | Słód pale ale zero Viking Malt (Strzegom) | 3 kg (60%)   | 80 %  | 5   |
| Grain | Słód pilzneński Viking Malt (Strzegom)    | 1 kg (20%)   | 80 %  | 4   |
| Grain | Słód Carahell Weyermann                   | 0.5 kg (10%) | 78 %  | 25  |
| Grain | Słód pszeniczny Viking Malt (Strzegom)    | 0.5 kg (10%) | 80 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 15 g   | 60 min | 8.5 %      |
| Boil                | Marynka  | 15 g   | 20 min | 8.5 %      |
| Aroma (end of boil) | Lubelski | 25 g   | 5 min  | 3.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |           |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|