

# Lubelski Hardcore

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- Gravity **13.8 BLG**
- ABV ---
- IBU **120**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	150 g	60 min	4 %
Boil	Lublin (Lubelski)	150 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	50 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	100 g	2 day(s)	4 %

## Yeasts

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

## Notes

- v0.01  
*Jun 11, 2015, 1:14 PM*