

# Lubelski P.A.

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **4.2**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **64.4 C**, Time **90 min**
- Temp **75.6 C**, Time **20 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **90 min** at **64.4C**
- Keep mash **20 min** at **75.6C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.15 kg (82.1%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.21 kg (8%)    | 79 %  | 16  |
| Grain | Płatki pszeniczne          | 0.14 kg (5.3%)  | 85 %  | 3   |
| Grain | Karmelowy Jasny 30EBC      | 0.12 kg (4.6%)  | 75 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 6 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 5 min  | 6 %        |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |