

# Lubelskie ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (54.8%)	80 %	4
Grain	Monachijski	1.4 kg (45.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	40 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

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