

# Lublin pale ale

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **39**
- SRM **5.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	75 min	5 %
Boil	Lublin (Lubelski)	20 g	10 min	5 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	21 g	Safale