

# Single Hop Lubelski

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **8.1**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (60.9%)	79 %	6
Grain	Strzegom Karmel 300	0.25 kg (4.3%)	70 %	299
Grain	Strzegom Pszeniczny	1 kg (17.4%)	81 %	6
Sugar	Sugar, Table (Sucrose)	1 kg (17.4%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Whirlpool	Lublin (Lubelski)	20 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	50 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis