

## (10l mango) POLISH ALE LUBELSKI v2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **40.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (100%) | 80 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 100 g  | 20 min | 4 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 12 g   | ---        |

### Notes

- po 7 dniach burzliwej, zlane 10l do nowego fermentora dodane 2kg pulpy z mango oraz 4g kwasu askorbinowego. Gdy blg zeszło dosłodzone laktozą i zabutelkowane  
*Sep 3, 2020, 7:54 AM*