

## #12 Perła Lubelska

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Lomik	20 g	0 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-04	Lager	Dry	23 g	---

### Notes

- Chmielenie na zimno:  
Wiadro nr1. chmiel Cascade 14g  
Wiadro nr2. chmiel Lubelski 12g i Lomik 8g  
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