

#12 Perła Lubelska

- 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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