

## 58. Lubelski Amber

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **8.6**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	1 kg (16.7%)	79 %	45
Grain	Vienna Malt	2 kg (33.3%)	78 %	8
Grain	Munich Malt	2 kg (33.3%)	80 %	18
Grain	Platki owsiane	1 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	70 min	10 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	30 ml	Fermentum Mobile

### Notes

- uwarzone 30-10-2020r.  
*Oct 30, 2020, 1:38 PM*