

# Single Malt Lubelski/Chinook

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	6.5 %
Whirlpool	Lublin (Lubelski)	20 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Notes

- Do zacierania dodać 1 łyżeczkę GIPSU PIWOWARSKIEGO. pH zacieru 5,4-5,8 (mierzone po 15 minutach zacierania ). Dodać kwasu mlekowego do wody do wystadzenia. Kontrolować BLG na bieżąco aerometrem. Na cichą i do butelkowania dodać witaminę C 1g/5l piwa.  
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