

# Wieczorowy Lublin

- Gravity **13.1 BLG**
- ABV ---
- IBU **22**
- SRM **13.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Optic	1 kg (19.6%)	79.4 %	5.6
Grain	Pale Ale Maris Otter	1 kg (19.6%)	81 %	5.3
Grain	Pale Ale Halcyon	1 kg (19.6%)	80.5 %	5.3
Grain	Carared	0.5 kg (9.8%)	75 %	39
Grain	Carahell	0.5 kg (9.8%)	77 %	26
Grain	Karmelowy Czerwony	1 kg (19.6%)	75 %	59
Grain	Płatki owsiane	0.1 kg (2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	3.5 %
Dry Hop	Lublin (Lubelski)	20 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
EMPIRE ALE M15	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skarmelizowany Cukier	30 g	Boil	15 min