LUBELSKIE PALE ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale zero Viking Malt (Strzegom)	3 kg *(60%)*	80 %	5
Grain	Słód pilzneński Viking Malt (Strzegom)	1 kg *(20%)*	80 %	4
Grain	Słód Carahell Weyermann	0.5 kg *(10%)*	78 %	25
Grain	Słód pszeniczny Viking Malt (Strzegom)	0.5 kg *(10%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.5 %
Boil	Marynka	15 g	20 min	8.5 %
Aroma (end of boil)	Lubelski	25 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale S-04	Ale	Dry	11.5 g	Fermentis