

# Lubelski#1

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (50%)	81 %	4
Grain	Castle Pale Ale	1.5 kg (31.2%)	80 %	8
Grain	Castle Pale Ale	0.5 kg (10.4%)	80 %	8
Grain	Płatki owsiane	0.4 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Centennial	15 g	40 min	10.5 %
Aroma (end of boil)	Centennial	10 g	15 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	100 ml	Sadowa