

# Lubelski Dynamit #8

- Gravity **13.8 BLG**
- ABV ---
- IBU **26**
- SRM **4.7**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.1 kg (98.4%)	81 %	4
Grain	cara	0.1 kg (1.6%)	81 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	TNT	10 g	60 min	12.9 %
Boil	lubelski	10 g	60 min	3.5 %
Boil	lubelski	10 g	50 min	3.5 %
Boil	lubelski	10 g	40 min	3.5 %
Boil	lubelski	10 g	30 min	3.5 %
Boil	lubelski	10 g	20 min	3.5 %
Boil	lubelski	10 g	10 min	3.5 %
Dry Hop	TNT	40 g	7 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---