

# Lubelskie Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (91.2%)	80 %	7
Grain	Viking Wheat Malt	0.2 kg (5.9%)	83 %	6.5
Grain	Strzegom Karmel 150	0.1 kg (2.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	55 min	12.5 %
Boil	Lublin (Lubelski)	14 g	20 min	4.5 %
Boil	Lublin (Lubelski)	14 g	5 min	4.5 %
Dry Hop	Lublin (Lubelski)	35 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8.05 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

## Notes

- Pierwsza warka. Czuć dość mocno słód (problemy z zacieraniem) później przyjemna goryczka. W smaku i aromacie słabo czuć chmiele, są przykryte nutami słodowymi. Następnym razem albo trzeba zacierać bardziej wytrawnie albo więcej chmielu na smak i aromat.  
*Dec 9, 2017, 9:40 AM*