

# Lubelskie

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5.6**
- Style **American Amber Ale**

## 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 **91 %**
- 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 | Viking Pale Ale malt | 5 kg (98%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.1 kg (2%) | 70 %  | 299 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 8.7 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 4.8 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 5 min  | 4.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10.5 g | Safale     |