

# Single Hop Lubelskie Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.2**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Viking Pale Ale malt	3.4 kg (100%)	90 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---