

LUBELSKIE PALE ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód pale ale zero Viking Malt (Strzegom) | 3 kg (60%) | 80 % | 5 |
| Grain | Słód pilzneński Viking Malt (Strzegom) | 1 kg (20%) | 80 % | 4 |
| Grain | Słód Carahell Weyermann | 0.5 kg (10%) | 78 % | 25 |
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 0.5 kg (10%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.5 % |
| Boil | Marynka | 15 g | 20 min | 8.5 % |
| Aroma (end of boil) | Lubelski | 25 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|