

# Lubelski Full

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **7.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **2200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2625 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3162.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2235 liter(s)**
- Total mash volume **2980 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	450 kg (60.4%)	79 %	10
Grain	Monachijski	250 kg (33.6%)	80 %	16
Grain	Carahell	25 kg (3.4%)	77 %	26
Grain	Acid Malt	20 kg (2.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	5000 g	50 min	4.5 %
Boil	Lublin (Lubelski)	2000 g	30 min	4 %
Boil	Lublin (Lubelski)	3000 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	500 ml	Wyeast Labs