

# Lubelski/Marynka

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński viking malt	5 kg (83.3%)	--- %	5
Grain	monachijski viking malt	1 kg (16.7%)	--- %	24

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.3 %
Boil	Lubelski	50 g	10 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---