

Lubelski P.A.

- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **4.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **64.4 C**, Time **90 min**
- Temp **75.6 C**, Time **20 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **90 min** at **64.4C**
- Keep mash **20 min** at **75.6C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.15 kg (82.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.21 kg (8%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.14 kg (5.3%) | 85 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.12 kg (4.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 6 % |
| Boil | Lublin (Lubelski) | 25 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |