

# lubelski sh

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **45.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (77.8%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (11.1%)	79 %	10
Grain	Pszeniczny	1 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	45 min	5.3 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	5.3 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	5.3 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	1 min	4 %
Dry Hop	Lublin (Lubelski)	100 g	3 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	23 g	---