

# POLISH ALE LUBELSKI

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **52.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	10 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	20 min	4 %
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	10 ml	hoppylab