

# Lubelskie Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (91.2%) | 80 %  | 7   |
| Grain | Viking Wheat Malt    | 0.2 kg (5.9%)  | 83 %  | 6.5 |
| Grain | Strzegom Karmel 150  | 0.1 kg (2.9%)  | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Iunga             | 14 g   | 55 min   | 12.5 %     |
| Boil    | Lublin (Lubelski) | 14 g   | 20 min   | 4.5 %      |
| Boil    | Lublin (Lubelski) | 14 g   | 5 min    | 4.5 %      |
| Dry Hop | Lublin (Lubelski) | 35 g   | 5 day(s) | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 8.05 g | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |

## Notes

- Pierwsza warka. Czuć dość mocno słód (problemy z zacieraniem) później przyjemna goryczka. W smaku i aromacie słabo czuć chmiel, są przykryte nutami słodowymi. Następnym razem albo trzeba zacierać bardziej wytrawnie albo więcej chmielu na smak i aromat.  
*Dec 9, 2017, 9:40 AM*