Lubelskie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(98%)*	80 %	5
Grain	Strzegom Karmel 300	0.1 kg *(2%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	Lublin (Lubelski)	25 g	15 min	4.8 %
Boil	Lublin (Lubelski)	25 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Safale