

# Wieczorowy Lublin

- Gravity **13.1 BLG**
- ABV ---
- IBU **22**
- SRM **13.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Pale Ale Optic       | 1 kg (19.6%)  | 79.4 % | 5.6 |
| Grain | Pale Ale Maris Otter | 1 kg (19.6%)  | 81 %   | 5.3 |
| Grain | Pale Ale Halcyon     | 1 kg (19.6%)  | 80.5 % | 5.3 |
| Grain | Carared              | 0.5 kg (9.8%) | 75 %   | 39  |
| Grain | Carahell             | 0.5 kg (9.8%) | 77 %   | 26  |
| Grain | Karmelowy Czerwony   | 1 kg (19.6%)  | 75 %   | 59  |
| Grain | Płatki owsiane       | 0.1 kg (2%)   | 85 %   | 3   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 30 g   | 60 min   | 3.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 15 min   | 3.5 %      |
| Dry Hop             | Lublin (Lubelski) | 20 g   | 7 day(s) | 3.5 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory      |
|----------------|------|------|--------|-----------------|
| EMPIRE ALE M15 | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name                  | Amount | Use for | Time   |
|--------|-----------------------|--------|---------|--------|
| Flavor | Skarmelizowany Cukier | 30 g   | Boil    | 15 min |