

# SEKRET KUBUSIA PUCHAŁKI

- Gravity **13 BLG**
- ABV ---
- IBU **34**
- SRM **10.1**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (59.5%)	80 %	4
Grain	Strzegom Karmelowy 60	1 kg (11.9%)	75 %	60
Grain	Pszenica	2 kg (23.8%)	1 %	0
Sugar	Miód	0.3 kg (3.6%)	100 %	3
Grain	Aroma CastleMalting	0.1 kg (1.2%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Miód	300 g	Secondary	14 day(s)