

# Smash PA Pulawski

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **3.7**
- Style **Special/Best/Premium Bitter**

## 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 **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	8.9 %
Boil	Puławski	30 g	15 min	8.9 %
Boil	Pulawski	50 g	0 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Slant	150 ml	FM