

# BUFU

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **25.7**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE WAYERMAN	2 kg (36.7%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (18.3%)	79 %	16
Grain	pale ale wayermann	1 kg (18.3%)	--- %	6.5
Grain	PALE ALE VIKING MALT	0.5 kg (9.2%)	--- %	45
Grain	Biscuit Malt	0.3 kg (5.5%)	79 %	50
Grain	Weyermann - Carafa II	0.25 kg (4.6%)	70 %	837
Grain	Caraaroma	0.15 kg (2.8%)	78 %	400
Grain	PŁATKI JĘCZMIENNE	0.25 kg (4.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	10 %
Boil	Cascade	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US- 04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	ekstrakt słodowy	250 g	Mash	60 min