

# Puchacz

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **30.4**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **35.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (35.7%)	81 %	4
Grain	Monachijski	5 kg (35.7%)	80 %	16
Grain	Pszeniczny	1 kg (7.1%)	85 %	4
Grain	Strzegom Karmel 150	1 kg (7.1%)	75 %	150
Grain	Strzegom Karmel 600	1 kg (7.1%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.5 kg (3.6%)	68 %	1202
Grain	Strzegom Monachijski typ II	0.5 kg (3.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Lublin (Lubelski)	50 g	15 min	4.3 %
Boil	East Kent Goldings	50 g	5 min	3.8 %
Boil	Lublin (Lubelski)	50 g	3 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	46 g	Fermentis

## Notes

- Brzeczka 21.02  
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