

# Puchatkowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (63.8%)	81 %	4
Grain	Żytni	1 kg (21.3%)	85 %	6
Grain	Weyermann - Acidulated Malt	0.5 kg (10.6%)	80 %	6
Grain	Płatki owsiane	0.2 kg (4.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	15 g	60 min	9.4 %
Aroma (end of boil)	Lunga	10 g	20 min	9.4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Miód	500 g	Boil	15 min
Flavor	Syrop grenadina	300 g	Boil	15 min

Flavor	Imbir	50 g	Boil	10 min
Flavor	Miód	300 g	Secondary	10 day(s)
Flavor	Syrop grenadina	200 g	Secondary	10 day(s)
Flavor	Imbir	50 g	Secondary	5 day(s)