

# Puławski Zakapior

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- Gravity **19.1 BLG**
- ABV ---
- IBU **80**
- SRM **11.4**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (84.6%)	80 %	6
Grain	Strzegom Karmel 150	1 kg (7.7%)	75 %	150
Grain	Pszeniczny	1 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	140 g	50 min	11 %
Aroma (end of boil)	Puławski	60 g	5 min	8.9 %
Dry Hop	Puławski	60 g	14 day(s)	8.9 %

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	50 min