

# BUFU

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **55.5**

## 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 **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (27%)	79 %	10
Grain	Viking Pale Ale malt	1 kg (27%)	80 %	6.5
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (45.9%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	60 min	8 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa porter kvass	Ale	Dry	10 g	---