

# Maupka z puchy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **12.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (85%)	80 %	45
Grain	Płatki owsiane	0.1 kg (5%)	60 %	3
Adjunct	laktoza	0.2 kg (10%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.1 %
Boil	Amarillo	10 g	15 min	8.5 %
Aroma (end of boil)	Ekuanot	10 g	0 min	14 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	500 g	Primary	7 day(s)