

# Miś Puszapek

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **34.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Grain	Strzegom Karmel 600	0.5 kg (7.8%)	68 %	601
Grain	Strzegom Barwiący	0.2 kg (3.1%)	68 %	1300
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Jęczmień niesłodowany	0.5 kg (7.8%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	pieczona dynia	1500 g	Secondary	7 day(s)
Flavor	prażone pestki dyni	150 g	Secondary	7 day(s)
Spice	papryczki chilli (4)	12 g	Boil	20 min