

# 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 |