

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) |