

Miś Puszapek

- Gravity **14.3 BLG**
- ABV ---
- IBU **41**
- 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 | 40 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 40 g | 10 min | 4 % |

Yeasts

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

Extras

| 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 | 30 min |