

# 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 **BREWNES.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   |