

Puchatkowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (63.8%) | 81 % | 4 |
| Grain | Żytni | 1 kg (21.3%) | 85 % | 6 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (10.6%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (4.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lunga | 15 g | 60 min | 9.4 % |
| Aroma (end of boil) | Lunga | 10 g | 20 min | 9.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Miód | 500 g | Boil | 15 min |
| Flavor | Syrop grenadina | 300 g | Boil | 15 min |

| | | | | |
|--------|-----------------|-------|-----------|-----------|
| Flavor | Imbir | 50 g | Boil | 10 min |
| Flavor | Miód | 300 g | Secondary | 10 day(s) |
| Flavor | Syrop grenadina | 200 g | Secondary | 10 day(s) |
| Flavor | Imbir | 50 g | Secondary | 5 day(s) |