

# Pucok

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **14.3**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (55.6%)	81 %	4
Grain	Monachijski	1.5 kg (20.8%)	80 %	16
Grain	Żytni	0.5 kg (6.9%)	85 %	8
Grain	Amber Malt	0.6 kg (8.3%)	75 %	43
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale