

Piwo 46

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **5.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|---------------|--------|-----|
| Liquid Extract | Briess - Pale Ale Malt | 3.5 kg (100%) | 78.3 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Marynka | 13 g | 50 min | 7 % |
| Boil | Hallertau Blanc | 25 g | 15 min | 9.8 % |
| Aroma (end of boil) | Hallertau Blanc | 50 g | 1 min | 9.8 % |
| Dry Hop | Cascade PL | 50 g | 7 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Saflager S-189 | Lager | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|----------|------|
| Other | cukier biały | 95.5 g | Bottling | --- |
| Other | witamina c | 4 g | Bottling | --- |