

Piwo 53

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **18.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	glukoza	1 kg (45.5%)	100 %	2
Liquid Extract	Briess - Pale Ale Malt	1.2 kg (54.5%)	78.3 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	7 %
Boil	Citra	10 g	15 min	15.2 %
Dry Hop	Citra	30 g	7 day(s)	15.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WHC LAB Einstein	Lager	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	cukier biały	65 g	Bottling	---
Other	witamina c	2 g	Bottling	---