

## #101 PiuPiu

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **10**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18.6 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	70.5 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook USA szyszka	10 g	60 min	10.9 %
Boil	Chinook USA szyszka	10 g	40 min	10.9 %
Boil	Chinook USA szyszka	10 g	20 min	10.9 %
Aroma (end of boil)	Chinook USA szyszka	10 g	10 min	10.9 %
Dry Hop	Chinook USA szyszka	20 g	5 day(s)	10.9 %
Dry Hop	Marynka PL szyszka	50 g	3 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew