

# Piwo 2022

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **15**
- SRM **3.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.6 kg (72.2%) | 82 %  | 5   |
| Grain | Viking Wheat Malt   | 1 kg (27.8%)   | 83 %  | 5   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 10 g   | 30 min | 4.5 %      |
| Boil                | Citra                 | 5 g    | 60 min | 12 %       |
| Aroma (end of boil) | Citra                 | 5 g    | 15 min | 12 %       |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| Safele | Lager | Dry  | 15 g   | ---        |