

Piwo 36

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **7.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale malt	3 kg (71.4%)	78.3 %	15
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.2 kg (28.6%)	80 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	55 min	11.5 %
Boil	Zula	15 g	20 min	11.1 %
Boil	Sybilla	40 g	5 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis
Gęstwa Gozdawa W 35				

Extras

Type	Name	Amount	Use for	Time
Other	cukier	128.5 g	Bottling	---
Other	witamina C	4 g	Bottling	---