

# PIWO 41

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **4.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

| Type           | Name                | Amount         | Yield  | EBC |
|----------------|---------------------|----------------|--------|-----|
| Liquid Extract | Viking Pilsner malt | 2.5 kg (75.8%) | 78.3 % | 15  |
| Sugar          | glukoza             | 0.8 kg (24.2%) | 100 %  | 0   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 15 g   | 55 min | 11.5 %     |
| Boil                | Sybilla           | 15 g   | 20 min | 5.7 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 2 min  | 4 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

| Type  | Name       | Amount | Use for  | Time |
|-------|------------|--------|----------|------|
| Other | glukoza    | 105 g  | Bottling | ---  |
| Spice | witamina C | 4 g    | Bottling | ---  |