

## Piwo 42

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **11.1**
- Style **Vienna Lager**

### 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale malt	2.5 kg (71.4%)	78.3 %	15
Sugar	glukoza	0.5 kg (14.3%)	100 %	10
Liquid Extract	Amber Malt	0.5 kg (14.3%)	78.3 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	55 min	11.5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Lublin (Lubelski)	20 g	2 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis
Gęstwa Gozdawa W 35				

### Extras

Type	Name	Amount	Use for	Time
Other	cukier	95.5 g	Bottling	---
Other	witamina C	2 g	Bottling	---