

## Piwo 44

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 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                | Chinook         | 25 g   | 40 min | 8.8 %      |
| Aroma (end of boil) | Hallertau Blanc | 30 g   | 2 min  | 9.8 %      |

### Yeasts

| Name                | Type  | Form  | Amount | Laboratory |
|---------------------|-------|-------|--------|------------|
| Saflager S-189      | Lager | Slant | 300 ml | Fermentis  |
| Gęstwa Gozdawa W 35 |       |       |        |            |

### Extras

| Type  | Name       | Amount | Use for  | Time |
|-------|------------|--------|----------|------|
| Other | cukier     | 95.5 g | Bottling | ---  |
| Other | witamina C | 4 g    | Bottling | ---  |