

Piwo 44

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **11.3**
- 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 **55 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------|----------------|--------|-----|
| Liquid Extract | Pale Ale malt | 3 kg (85.7%) | 78.3 % | 15 |
| Liquid Extract | Amber Malt | 0.5 kg (14.3%) | 78.3 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Marynka | 20 g | 55 min | 7 % |
| Boil | Hallertau Blanc | 20 g | 15 min | 9.8 % |
| Whirlpool | Cascade | 50 g | 1 min | 6 % |
| Dry Hop | Cascade PL | 50 g | 7 day(s) | 5.2 % |

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 | glukoza | 95.5 g | Bottling | --- |
| Other | witamina C | 4 g | Bottling | --- |