

## Piwo 45

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **5.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Acid Malt	2.5 kg (100%)	78.7 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	7 %
Aroma (end of boil)	Hallertau Blanc	15 g	15 min	9.8 %
Whirlpool	Cascade	50 g	1 min	6 %
Dry Hop	Hallertau Blanc	50 g	4 day(s)	9.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	47 g	Bottling	---
Other	witamina c	4 g	Bottling	---