

## #48 Mary Czary Zwykłe Piwo

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **9.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.2 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield  | EBC |
|----------------|----------------------------|---------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.7 kg (100%) | 70.5 % | 30  |

### Hops

| Use for             | Name                      | Amount | Time     | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil                | Marynka PL 2018 granulát  | 25 g   | 30 min   | 6.5 %      |
| Aroma (end of boil) | Lubelski PL 2018 granulát | 50 g   | 10 min   | 3 %        |
| Dry Hop             | Lubelski PL 2018 granulát | 50 g   | 5 day(s) | 3 %        |
| Dry Hop             | Marynka PL 2018 szyszka   | 25 g   | 5 day(s) | 6.5 %      |

### Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 30 ml  | Fermentum Mobile |