

## Piwo 46

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **6.1**
- Style **German Pilsner (Pils)**

### 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	Briess - Pale Ale Malt	3.5 kg (100%)	78.3 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	7 %
Boil	Hallertau Blanc	20 g	15 min	9.8 %
Aroma (end of boil)	Cascade PL	40 g	1 min	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	cukier biały	95.5 g	Bottling	---
Other	witamina c	4 g	Bottling	---