

# Piwo 2022

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **15**
- SRM **3.3**
- Style **Blonde Ale**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (72.2%)	82 %	5
Grain	Viking Wheat Malt	1 kg (27.8%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Boil	Citra	5 g	60 min	12 %
Aroma (end of boil)	Citra	5 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safele	Lager	Dry	15 g	---