

## Piwo 38

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **6.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale malt	1.6 kg (72.7%)	78.3 %	15
Sugar	glukoza	0.6 kg (27.3%)	100 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	55 min	11.5 %
Boil	Sybilla	10 g	15 min	5.7 %
Boil	Citra	20 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis
Gęstwa Gozdawa W 35				

### Extras

Type	Name	Amount	Use for	Time
Other	cukier	75 g	Bottling	---
Other	witamina C	2 g	Bottling	---