

# PIWO 41

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **4.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Viking Pilsner malt	2.5 kg (75.8%)	78.3 %	15
Sugar	glukoza	0.8 kg (24.2%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	55 min	11.5 %
Boil	Sybilla	15 g	20 min	5.7 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	2 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	glukoza	105 g	Bottling	---
Spice	witamina C	4 g	Bottling	---