

## Piwo 44

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **11.3**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale malt	3 kg (85.7%)	78.3 %	15
Liquid Extract	Amber Malt	0.5 kg (14.3%)	78.3 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	7 %
Boil	Hallertau Blanc	20 g	15 min	9.8 %
Whirlpool	Cascade	50 g	1 min	6 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	300 ml	Fermentis
Gęstwa Gozdawa W 35				

### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	95.5 g	Bottling	---
Other	witamina C	4 g	Bottling	---