

## PIWO 47

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **23**
- SRM **4.3**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Viking Pilsner malt	2 kg (66.7%)	78.3 %	15
Sugar	glukoza	1 kg (33.3%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	7 %
Boil	Citra	15 g	20 min	15.2 %
Dry Hop	Citra	30 g	3 day(s)	15.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WHC LAB Low Rider	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	63 g	Bottling	---
Spice	witamina C	4 g	Bottling	---