

# PiwPaw powód do rozkoszy

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **20**
- SRM **4.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Weyermann - Bohemian Pilsner Malt | 2.5 kg (100%) | 81 %  | 10  |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Puławski  | 30 g   | 15 min   | 8.9 %      |
| Dry Hop             | Oktawia15 | 30 g   | 7 day(s) | 7.1 %      |
| Aroma (end of boil) | Izabella  | 10 g   | 5 min    | 7.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Francja    |

## Extras

| Type   | Name             | Amount | Use for   | Time     |
|--------|------------------|--------|-----------|----------|
| Flavor | żurawina suszona | 300 g  | Secondary | 7 day(s) |
| Flavor | chmiel oktawia   | 30 g   | Secondary | 7 day(s) |