

## #48 Mary Czary Zwykłe Piwo

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **9.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.7 kg (100%)	70.5 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2018 granulát	25 g	30 min	6.5 %
Aroma (end of boil)	Lubelski PL 2018 granulát	50 g	10 min	3 %
Dry Hop	Lubelski PL 2018 granulát	50 g	5 day(s)	3 %
Dry Hop	Marynka PL 2018 szyszka	25 g	5 day(s)	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile