

Piwo 37

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **6.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale malt	2.5 kg (80.6%)	78.3 %	15
Sugar	glukoza	0.6 kg (19.4%)	100 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	9.5 %
Boil	Lublin (Lubelski)	15 g	15 min	3.8 %
Boil	Citra	20 g	5 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Other	cukier	100 g	Bottling	---
Other	witamina C	4 g	Bottling	---