

# 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)