Piwo 49

- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **7.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Amber Malt	1.5 kg *(60%)*	75 %	43
Sugar	glukoza	1 kg *(40%)*	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	40 min	7 %
Boil	Citra	10 g	15 min	15.2 %
Dry Hop	Citra	50 g	4 day(s)	15.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	glukoza	79 g	Bottling	---
Other	witamina c	4 g	Bottling	---