

#54 Piwo na "M"

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **15.5**
- Style **American Wheat or Rye Beer**

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	Ekstrakt słodowy Pale Ale	2.55 kg (60%)	70.5 %	45
Liquid Extract	Ekstrakt słodowy pszeniczny	1.7 kg (40%)	70.5 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria DE 2018 granulát	20 g	60 min	7.9 %
Boil	Mandarina Bavaria DE 2018 granulát	20 g	30 min	7.9 %
Aroma (end of boil)	Mandarina Bavaria DE 2018 granulát	20 g	10 min	7.9 %
Dry Hop	Mandarina Bavaria DE 2018 granulát	90 g	5 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	30 ml	Fermentum Mobile