#72 Mazer ma koronawirusa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **9.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt pszeniczny jasny	3.4 kg *(100%)*	70.5 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica NZ 2019 granulat	15 g	60 min	3.6 %
Boil	Pacifica NZ 2019 granulat	15 g	30 min	3.6 %
Aroma (end of boil)	Lubelski PL 2019 granulat	15 g	10 min	3.7 %
Dry Hop	Mandarina Bavaria DE 2019 granulat	50 g	5 day(s)	7.7 %
Dry Hop	Pacifica NZ 2019 granulat	20 g	5 day(s)	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	30 ml	Fermentum Mobile