

## #57 Mazer w USA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **14.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **17.5 liter(s)**

### Fermentables

| Type           | Name                        | Amount        | Yield  | EBC |
|----------------|-----------------------------|---------------|--------|-----|
| Liquid Extract | Ekstrakt słodowy jęczmienny | 3.2 kg (100%) | 70.5 % | 45  |

### Hops

| Use for             | Name                     | Amount | Time     | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil                | Chinook US 2018 granulát | 11 g   | 60 min   | 13.1 %     |
| Boil                | Chinook US 2018 granulát | 11 g   | 30 min   | 13.1 %     |
| Boil                | Wai-iti NZ 2019 granulát | 20 g   | 30 min   | 2 %        |
| Aroma (end of boil) | Wai-iti NZ 2019 granulát | 20 g   | 10 min   | 2 %        |
| Dry Hop             | Wai-iti NZ 2019 granulát | 60 g   | 5 day(s) | 2 %        |
| Dry Hop             | Chinook US 2018 granulát | 28 g   | 5 day(s) | 13.1 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 100 ml | Fermentum Mobile |