

#47 Mazer w kłosach zbóż

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **11.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **27.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 2.4 kg (50%) | 70 % | 45 |
| Liquid Extract | WES ekstrakt pszeniczny jasny | 2.4 kg (50%) | 70 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Rakau NZ 2018 granulát | 8 g | 30 min | 9.3 % |
| Boil | Waimea NZ 2016 szyszka | 8 g | 30 min | 17.1 % |
| Aroma (end of boil) | Rakau NZ 2018 granulát | 8 g | 10 min | 9.3 % |
| Aroma (end of boil) | Waimea NZ 2016 szyszka | 8 g | 10 min | 17.1 % |
| Dry Hop | Rakau NZ 2018 granulát | 34 g | 5 day(s) | 9.3 % |
| Dry Hop | Waimea NZ 2016 szyszka | 54 g | 5 day(s) | 17.1 % |

Yeasts

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

Notes

- 30g Waimea do innego piwa.
Jun 12, 2019, 11:55 AM