

#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 |