

#38 Mazer Rackham ma wolne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **9.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16.2 liter(s)**
- Trub loss **8 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.5 kg (100%)	70.5 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Taiheke NZ 2017	13 g	60 min	7.6 %
Boil	Taiheke NZ 2017	13 g	30 min	7.6 %
Aroma (end of boil)	Taiheke NZ 2017	14 g	10 min	7.6 %
Aroma (end of boil)	Nelson Sauvignon NZ 2017 szyszka	20 g	10 min	10.6 %
Dry Hop	Nelson Sauvignon NZ 2017 szyszka	30 g	5 day(s)	10.6 %
Dry Hop	Taiheke NZ 2017	60 g	5 day(s)	7.6 %

Yeasts

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