

## #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*