

## #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*