

# Magiczna Bęben

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	6
Grain	Colorado Crystal	1 kg (16.7%)	75 %	7.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Nelson Sauvín	10 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	40 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis