

Weselne Magdy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (78.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.8%) | 81 % | 6 |
| Grain | Carahell | 0.5 kg (8.8%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.2 kg (3.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Strata | 15 g | 30 min | 13.6 % |
| Boil | Belma | 20 g | 10 min | 9.4 % |
| Dry Hop | Amore preta | 30 g | 7 day(s) | 9 % |
| Aroma (end of boil) | Belma | 30 g | 0 min | 9.4 % |
| Dry Hop | Belma | 20 g | 7 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11 g | Lallemand |