

# Magrat

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **60C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 3.6 kg (65.5%) | 81 %   | 3.8 |
| Grain | Pszeniczny         | 0.7 kg (12.7%) | 85 %   | 4   |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%)  | 79 %   | 10  |
| stary |                    |                |        |     |
| Grain | Biscuit Malt       | 0.2 kg (3.6%)  | 79 %   | 50  |
| Sugar | Candi Sugar, Clear | 0.5 kg (9.1%)  | 78.3 % | 2   |

## Hops

| Use for      | Name            | Amount | Time   | Alpha acid |
|--------------|-----------------|--------|--------|------------|
| Boil         | lunga           | 10 g   | 60 min | 12.5 %     |
| Boil         | Perle           | 10 g   | 25 min | 5 %        |
| stary (2015) |                 |        |        |            |
| Boil         | Styrian Golding | 12 g   | 25 min | 4.1 %      |
| stary (2014) |                 |        |        |            |
| Boil         | Fuggles         | 10 g   | 25 min | 4.8 %      |
| stary (2015) |                 |        |        |            |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 10 min |