

# Magicae Nigrae 1.0

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **41.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.5 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

| Type                                                                           | Name                          | Amount         | Yield | EBC  |
|--------------------------------------------------------------------------------|-------------------------------|----------------|-------|------|
| Grain                                                                          | Viking Malt - Pale Ale        | 3 kg (43.8%)   | 80 %  | 7    |
| Grain                                                                          | Viking Malt - Monachijski II  | 2 kg (29.2%)   | 80 %  | 14   |
| Grain                                                                          | Płatki jęczmienne             | 1 kg (14.6%)   | 80 %  | 1    |
| Grain                                                                          | Weyermann - Carafa II Special | 0.5 kg (7.3%)  | 80 %  | 1150 |
| Grain                                                                          | Viking Malt - Karmelowy 600   | 0.25 kg (3.6%) | 80 %  | 600  |
| Grain                                                                          | Viking Malt - Barwiący        | 0.1 kg (1.5%)  | 80 %  | 1400 |
| Słód barwiący i Carfa II Special wrzucam dopiero na II przerwę w 72 stopniach. |                               |                |       |      |

## Hops

| Use for | Name                          | Amount | Time   | Alpha acid |
|---------|-------------------------------|--------|--------|------------|
| Boil    | East Kent Goldings (UK -2019) | 25 g   | 60 min | 4.7 %      |
| Boil    | East Kent Goldings (UK -2019) | 25 g   | 30 min | 4.7 %      |
| Boil    | East Kent Goldings (UK -2018) | 25 g   | 10 min | 5.4 %      |

## Yeasts

| Name                                                                                                                             | Type  | Form  | Amount  | Laboratory |
|----------------------------------------------------------------------------------------------------------------------------------|-------|-------|---------|------------|
| Saflager W 34/70                                                                                                                 | Lager | Slant | 1000 ml | Fermentis  |
| Gęstwa po strong lagerze 15BLG.<br>3 tygodnie burzliwej w 10°C.<br>3 tygodnie cichej w jak najniższej temperaturze (około 2-4°C) |       |       |         |            |