Magicae Nigrae 2.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **43.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **14.5 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg *(66.7%)*	80 %	4
Grain	Płatki jęczmienne	0.5 kg *(16.7%)*	80 %	3
Grain	Simpsons - Brown	0.25 kg *(8.3%)*	80 %	500
Grain	Simpsons - Black	0.25 kg *(8.3%)*	80 %	1700

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles (GB - 2019)	25 g	60 min	4.7 %
Boil	Fuggles (GB - 2019)	25 g	15 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfolc	1 g	Boil	5 min

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