

# Magda&Kinia

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4**
- Style **American Wheat or Rye Beer**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount     | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Pszeniczny             | 4 kg (80%) | 85 %  | 4   |
| Grain | Briess - Pale Ale Malt | 1 kg (20%) | 80 %  | 7   |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Super Galena | 15 g   | 60 min | 14.5 %     |
| Boil                | Palisade     | 10 g   | 60 min | 7.5 %      |
| Aroma (end of boil) | Sorachi Ace  | 10 g   | 5 min  | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type  | Name               | Amount | Use for | Time   |
|-------|--------------------|--------|---------|--------|
| Spice | Trawa cytrynowa    | 30 g   | Boil    | 10 min |
| Spice | Zest z grapefruitu | 60 g   | Boil    | 5 min  |