

# Magdowe

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **38.9**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.2 kg (8.1%)	80 %	5
Grain	Strzegom Karmel 300	0.15 kg (6.1%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4%)	68 %	1200
Grain	Jęczmień palony	0.15 kg (6.1%)	55 %	985
Grain	Strzegom Barwiący	0.075 kg (3%)	68 %	1300
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.6 kg (64.6%)	80 %	35
Grain	Płatki owsiane	0.2 kg (8.1%)	60 %	3