

Magister

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Whirlpool	Cascade	50 g	15 min	6 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	Fermentis