

Magnat Wielkopolski

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.87 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 1.3 kg (44.8%) | 80 % | 4 |
| Grain | Pilzneński | 1.6 kg (55.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Magnat | 10 g | 30 min | 14.2 % |
| Boil | Saaz (Czech Republic) | 30 g | 8 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 75 ml | Fermentum Mobile |