

# Lubelski Magnat

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.6**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **10 min** at **74C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (82.6%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (6.5%)	78 %	4
Grain	Rice, Flaked	0.5 kg (10.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	10 g	60 min	11.7 %
Aroma (end of boil)	Lublin (Lubelski) PH	30 g	5 min	5.3 %
Whirlpool	Lublin (Lubelski) PH	50 g	0 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP 090	Ale	Slant	200 ml	WLP

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.56 g	Boil	5 min