

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