

## Magnum 2020 ver 2.0

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Simpsons - Best Pale Ale | 3 kg (93.8%)  | 81 %  | 4   |
| Grain | Weyermann - Zakwaszający | 0.2 kg (6.3%) | 80 %  | 5   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum (2020 - PL) | 25 g   | 60 min | 12.7 %     |
| Boil    | Magnum (2020 - PL) | 50 g   | 1 min  | 12.7 %     |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 5.5 g  | Lallemand  |

### Extras

| Type   | Name       | Amount | Use for | Time  |
|--------|------------|--------|---------|-------|
| Fining | Whirlflock | 1 g    | Boil    | 5 min |