

Magrat

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **60C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (65.5%)	81 %	3.8
Grain	Pszeniczny	0.7 kg (12.7%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
stary				
Grain	Biscuit Malt	0.2 kg (3.6%)	79 %	50
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.5 %
Boil	Perle	10 g	25 min	5 %
stary (2015)				
Boil	Styrian Golding	12 g	25 min	4.1 %
stary (2014)				
Boil	Fuggles	10 g	25 min	4.8 %
stary (2015)				

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min