

## Magda wesele 2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **7.5**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **71 C**, Time **45 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **45 min** at **71C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2.5 kg (38.5%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 2 kg (30.8%)   | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 1 kg (15.4%)   | 75 %  | 30  |
| Grain | Płatki owsiane             | 1 kg (15.4%)   | 60 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 12.5 %     |
| Boil    | lunga | 10 g   | 30 min | 11 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 12 g   | ---        |