

# Magicae Nigrae 1.0

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **41.4**
- Style **Baltic Porter**

## 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 **9.5 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	3 kg (43.8%)	80 %	7
Grain	Viking Malt - Monachijski II	2 kg (29.2%)	80 %	14
Grain	Płatki jęczmienne	1 kg (14.6%)	80 %	1
Grain	Weyermann - Carafa II Special	0.5 kg (7.3%)	80 %	1150
Grain	Viking Malt - Karmelowy 600	0.25 kg (3.6%)	80 %	600
Grain	Viking Malt - Barwiący	0.1 kg (1.5%)	80 %	1400

Słód barwiący i Carfa II Special wrzucam dopiero na II przerwę w 72 stopniach.

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings (UK -2019)	25 g	60 min	4.7 %
Boil	East Kent Goldings (UK -2019)	25 g	30 min	4.7 %
Boil	East Kent Goldings (UK -2018)	25 g	10 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis
Gęstwa po strong lagerze 15BLG. 3 tygodnie burzliwej w 10°C. 3 tygodnie cichej w jak najniższej temperaturze (około 2-4°C)				