

Magicae Nigrae 2.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **43.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **14.5 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Simpsons - Golden Promise | 2 kg (66.7%) | 80 % | 4 |
| Grain | Platki jęczmienne | 0.5 kg (16.7%) | 80 % | 3 |
| Grain | Simpsons - Brown | 0.25 kg (8.3%) | 80 % | 500 |
| Grain | Simpsons - Black | 0.25 kg (8.3%) | 80 % | 1700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Fuggles (GB - 2019) | 25 g | 60 min | 4.7 % |
| Boil | Fuggles (GB - 2019) | 25 g | 15 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---------|-----------|--------|---------|-------|
| Finning | Whirlfolc | 1 g | Boil | 5 min |