

# Magnat Saaz

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **8.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	30
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %
Dry Hop	Saaz (Czech Republic)	120 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
English Ale	Ale	Dry	10 g	Bulldog