

# Magnatic

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- Gravity **15.2 BLG**
- ABV ---
- IBU **68**
- SRM **5**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5.5 kg (91.7%) | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%)  | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 60 g   | 50 min | 10 %       |
| Boil    | Sybilla | 30 g   | 15 min | 3.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |

## Notes

- W zamiarze - piwo dolnej fermentacji 12-14 st. C., raczej półwytrawne, bursztynowe z umiarkowaną goryczką zbalansowaną słodowością ale bez słodkich posmaków, treściwe i pełne. Piwo jest poszukiwaniem warki zbliżonej do piwa Dojlidy Magnat (smaki młodości:))  
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