

# Magnum 2020 ver 1.0

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **62**
- SRM **6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Wiedeński	3 kg (93.8%)	80 %	10
Grain	Weyermann - Zakwaszający	0.2 kg (6.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (2020 - PL)	10 g	60 min	12.7 %
Boil	Magnum (2020 - PL)	20 g	20 min	12.7 %
Boil	Magnum (2020 - PL)	20 g	10 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min

Other	Woda zacieranie (Olsztyńska - Nagórki)	10000 g	Mash	61 min
Other	Woda wyładzanie (Olsztyńska - Nagórki)	10000 g	Mash	61 min