

## Magda wesele 2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **7.5**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **71 C**, Time **45 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **45 min** at **71C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (38.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (30.8%)	79 %	16
Grain	Karmelowy Jasny 30EBC	1 kg (15.4%)	75 %	30
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.5 %
Boil	lunga	10 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---