

## Magis Amarum #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **85**
- SRM **9.9**
- Style **Belgian IPA**

### 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 **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (31.3%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (31.3%)	79 %	22
Grain	Strzegom Pale Ale	2 kg (31.3%)	79 %	6
Grain	Płatki owsiane	0.2 kg (3.1%)	85 %	3
Grain	Strzegom Karmel 300	0.2 kg (3.1%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	50 min	15.5 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	10 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
PAY7	Ale	Slant	200 ml	gozdawa