

## Magnum 2020 ver 2.0

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Best Pale Ale	3 kg (93.8%)	81 %	4
Grain	Weyermann - Zakwaszający	0.2 kg (6.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (2020 - PL)	25 g	60 min	12.7 %
Boil	Magnum (2020 - PL)	50 g	1 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	5.5 g	Lallemand

### Extras

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