

# Magrat

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **60C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (65.5%)	81 %	3.8
Grain	Pszeniczny	0.7 kg (12.7%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
stary				
Grain	Biscuit Malt	0.2 kg (3.6%)	79 %	50
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.5 %
Boil	Perle	10 g	25 min	5 %
stary (2015)				
Boil	Styrian Golding	12 g	25 min	4.1 %
stary (2014)				
Boil	Fuggles	10 g	25 min	4.8 %
stary (2015)				

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Irish Moss	5 g	Boil	10 min