

# Magnat Wielkopolski

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.87 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1.3 kg (44.8%)	80 %	4
Grain	Pilzneński	1.6 kg (55.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	10 g	30 min	14.2 %
Boil	Saaz (Czech Republic)	30 g	8 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	75 ml	Fermentum Mobile