

# Magnum

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **139**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (61.4%)	81 %	4
Grain	Pszeniczny	2 kg (35.1%)	85 %	4
Grain	Płatki owsiane	0.2 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Aroma (end of boil)	Magnum	50 g	1 min	13.5 %
Dry Hop	Magnum	100 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---