

# Weselne Magdy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (78.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Carahell	0.5 kg (8.8%)	77 %	26
Grain	Płatki owsiane	0.2 kg (3.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	15 g	30 min	13.6 %
Boil	Belma	20 g	10 min	9.4 %
Dry Hop	Amore preta	30 g	7 day(s)	9 %
Aroma (end of boil)	Belma	30 g	0 min	9.4 %
Dry Hop	Belma	20 g	7 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand