

# Belgoträff - Magnus

## Selected Style and Target Specs

16C-Belgian And French Ale-Saison

Minimum OG:	1.048 SG	Maximum OG:	1.065 SG
Minimum FG:	1.002 SG	Maximum FG:	1.012 SG
Minimum IBU:	20 IBU	Maximum IBU:	35 IBU
Minimum Color:	5.0 SRM	Maximum Color:	14.0 SRM

## Recipe Overview

Wort Volume Before Boil:	25.00 l	Wort Volume After Boil:	20.00 l
Volume Transferred:	19.00 l	Water Added To Fermenter:	0 ml
Volume At Pitching:	19.00 l	Volume Of Finished Beer:	18.00 l
Expected Pre-Boil Gravity:	1.048 SG	Expected OG:	1.060 SG
Expected FG:	1.013 SG	Apparent Attenuation:	77.0 %
Expected ABV:	6.2 %	Expected ABW:	4.8 %
Expected IBU: (using Tinseth):	33.1 IBU	Expected Color: (using Morey):	12.1 SRM
BU:GU ratio:	0.55	Approx Color:	
Mash Efficiency:	75.0 %		
Boil Duration:	90.0 mins		
Fermentation Temperature:	27 °C		

## Fermentables

Ingredient	Amount	%	MCU	When
German Pilsner Malt	3.000 kg	59.1 %	1.6	In Mash/Steeped
German Vienna Malt	1.000 kg	19.7 %	1.5	In Mash/Steeped
German Wheat Malt	1.000 kg	19.7 %	0.6	In Mash/Steeped
German Carafa Special III	80 g	1.6 %	17.5	In Mash/Steeped

## Hops

Variety	Alpha	Amount	IBU	Form	When
German Hallertauer Magnum	14.9 %	15 g	28.9	Loose Pellet Hops	60 Min From End
Czech Saaz	3.5 %	15 g	3.4	Loose Pellet Hops	15 Min From End
US Amarillo	9.6 %	15 g	0.8	Loose Pellet Hops	1 Min From End

## Other Ingredients

Ingredient	Amount	When
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## Yeasts

Yeast Strain	Amount	Used
Wyeast 3864-Canadian/Belgian Style	1 pack	

## Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride (ppm):	0	Total Bicarbonate (ppm):	0

## Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (62C/144F) w/Mash

Step Type	Temperature	Duration
Rest at	62 °C	90
Rest at	70 °C	15

## Recipe Notes

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