

# inż. Maliniak

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **3.8**
- Style **Fruit Beer**

## 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 **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	3 kg (75%)	79 %	6
Grain	Weyermann - Pale Wheat Malt	1 kg (25%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Aroma (end of boil)	lunga	25 g	5 min	11 %
Whirlpool	Barbe Rouge	20 g	---	6.6 %
Dry Hop	lunga	25 g	3 day(s)	11 %
Dry Hop	Barbe Rouge	30 g	3 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	1800 g	Secondary	---