

Malinlove

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **12.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **57 liter(s)**
- Total mash volume **76 liter(s)**

Steps

- Temp **70 C**, Time **600 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **57 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **600 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **88.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	12 kg (63.2%)	80 %	7
Grain	Strzegom Pszeniczny	3 kg (15.8%)	81 %	6
Grain	Karmelowy Jasny 30EBC	1 kg (5.3%)	75 %	30
Grain	Karmelowy Czerwony	1 kg (5.3%)	75 %	600
Grain	Owies	2 kg (10.5%)	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	18 g	60 min	11 %
Boil	Sybilla	45 g	60 min	7 %
Boil	Izabella	38 g	10 min	6.4 %