

Malinowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **6.8**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **32.1 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9.5 kg (90.4%)	80 %	7
Grain	Carared	0.5 kg (4.8%)	75 %	39
Grain	Caraamber	0.45 kg (4.3%)	75 %	59
Grain	Słód Caramunich Typ II Weyermann	0.04 kg (0.4%)	73 %	120
Grain	Caraaroma	0.02 kg (0.2%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Oktawia	30 g	30 min	7.1 %
Boil	Oktawia	30 g	10 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min
Flavor	Maliny	5000 g	Primary	14 day(s)