

Malinowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **7.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (75.5%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (15.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.1 kg (3.8%) | 75 % | 150 |
| Sugar | Milk Sugar (Lactose) | 0.15 kg (5.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 9 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |