

# Malinowe Ale

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- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM ---
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type    | Name              | Amount          | Yield | EBC |
|---------|-------------------|-----------------|-------|-----|
| Grain   | Pale Ale          | 2 kg (49.3%)    | 80 %  | --- |
| Grain   | Monachijski Jasny | 0.5 kg (12.3%)  | 80 %  | --- |
| Grain   | Kalrmelowy        | 0.5 kg (12.3%)  | 80 %  | --- |
| Adjunct | Syrop Malinowy    | 1.06 kg (26.1%) | 100 % | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | East Kent Golding | 30 g   | 15 min | 5.1 %      |
| Boil    | Amarillo          | 30 g   | 15 min | 8.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory       |
|------|------|------|--------|------------------|
| S-04 | Ale  | Dry  | 11 g   | Safale Fermentis |