

malinowy ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **14**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **15 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (88.9%)	81 %	4
Sugar	maliny	0.05 kg (2.2%)	--- %	---
Grain	płatki jeczienne	0.2 kg (8.9%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Dry Hop	Citra	5 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	5 g	Mangrove Jack's