

# W malinowym chruśniaku

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **5.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 79 %  | 6   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 10 g   | 60 min | 9.4 %      |
| Boil    | Lublin (Lubelski)  | 13 g   | 15 min | 4 %        |
| Boil    | East Kent Goldings | 14 g   | 15 min | 5.1 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 20 ml  | ---        |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Mrożone Maliny | 140 g  | Boil      | 15 min   |
| Other  | Laktoza        | 250 g  | Boil      | 15 min   |
| Flavor | Syrop malinowy | 285 g  | Boil      | 15 min   |
| Flavor | Mrożone Maliny | 285 g  | Secondary | 7 day(s) |

## Notes

- 21/22.10.2016 - 12 Warka  
Piwo wysłodkowe po RTS WIDZEW - 14 BLG
- 31.10.2016 - Zlanie na cichą i dodatek 285g mrożonych malin
- 06.11.2016 - Butelkowanie
- Feb 4, 2018, 1:30 PM