

BREW CHECK MALINOWE #1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **5.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3.5 kg (63.6%)	81 %	8
Grain	Weyermann - Pale Wheat Malt	1.5 kg (27.3%)	85 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	65 min	7 %
Aroma (end of boil)	Challenger	15 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrozone maliny	1500 g	Secondary	7 day(s)
Fining	Whirfloc	2.5 g	Boil	10 min