

# malina

- Gravity **11 BLG**
- ABV ---
- IBU **29**
- SRM **10**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

| Type           | Name               | Amount         | Yield | EBC |
|----------------|--------------------|----------------|-------|-----|
| Sugar          | siugar             | 0.6 kg (26.1%) | --- % | --- |
| Liquid Extract | ekstrakt wes jasny | 1.7 kg (73.9%) | --- % | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 15 g   | 55 min | 11.5 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min  | 2.9 %      |

## Yeasts

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