Idzie Wiosna - wersja pod Malinowe

- Gravity **12.9 BLG**
- ABV **---**
- IBU **42**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.85 kg *(64.8%)*	80 %	4
Grain	Strzegom Wiedeński	0.98 kg *(16.5%)*	79 %	10
Grain	Strzegom Pale Ale	0.5 kg *(8.4%)*	79 %	6
Grain	Strzegom pszeniczny	0.34 kg *(5.7%)*	81 %	6
Grain	Caramunich Malt	0.27 kg *(4.5%)*	71.7 %	110

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	26.9 g	60 min	13.5 %
Aroma (end of boil)	Galaxy	9.4 g	15 min	15 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Dry Hop	Amarillo	13 g	4 day(s)	9.5 %
Dry Hop	Citra	10 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	Mech irlandzki	13.7 g	Boil	10 min
Flavor	Sucha skórka słodkiej pomarańczy	25 g	Boil	10 min

Notes

- Do ok 7 litrów, które zostaną w fermentatorze po burzliwej dodam 5 litrów wody, 4 soki Herbapol i słodzik celem stworzenia piwa malinowego (przepis z piwo.org)
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