

Klasztor Szał(Ma)lin

- Gravity **15.4 BLG**
- ABV ---
- IBU **16**
- SRM **13.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Strzegom czerwony	1 kg (20%)	75 %	50
Adjunct	Sok malinowy	1 kg (20%)	100 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	4.4 %
Boil	Perle	15 g	45 min	4.4 %
Boil	Perle	20 g	10 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- Dodano 1 litr soku malinowego własnej produkcji.
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