

Malyna

- Gravity **14 BLG**
- ABV ---
- IBU **13**
- SRM **7.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (57.1%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	16
Grain	Briess - 2 Row Carapils Malt	1 kg (14.3%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ellä (AUS)	50 g	5 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	mrożone maliny	1500 g	Secondary	5 day(s)