

baza do maliny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **15.5**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (31.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (25.4%) | 79 % | 25 |
| Grain | Amber Malt | 0.5 kg (15.9%) | 75 % | 100 |
| Grain | Cara Ruby Castle | 0.6 kg (19%) | 72 % | 50 |
| Grain | Aroma CastleMalting | 0.25 kg (7.9%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Aroma (end of boil) | Styrian Golding | 30 g | 5 min | 4 % |
| Boil | Marynka | 12 g | 60 min | 8.8 % |

Yeasts

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