

# Juicy Sour malina

- Gravity **13.3 BLG**
- ABV ---
- IBU **10**
- SRM **4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (51.7%)	81 %	4
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.3 kg (5.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	3000 g	Secondary	10 day(s)
Spice	sól niejodowana	10 g	Boil	10 min
Other	laktoza	0.6 g	Boil	10 min