

# malina

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **8**
- SRM **3.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (81.4%)	80 %	5
Grain	Wheat, Flaked	0.4 kg (9.3%)	77 %	4
Grain	Oats, Flaked	0.4 kg (9.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	5 g	60 min	15.5 %
Whirlpool	Mosaic	15 g	1 min	12 %