

# Malina

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **3.4**

## 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 **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (46.2%)	80 %	4
Grain	Bestmalz Carmel Pils	1 kg (30.8%)	75 %	5
Adjunct	Syrop z Malin	0.75 kg (23.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	12 g	60 min	6 %
Aroma (end of boil)	Citra	20 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---