

# Maliniak

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **13**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (40%)	80 %	8
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Płatki owsiane	1 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	12 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	10 min

## Notes

- Warzenie 08.03.2024

18l po rozcieńczeniu, BLG początkowe 11.

Kveik Omega suszone.

*Mar 8, 2024, 1:14 PM*