

Malinowe

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **19**
- SRM **3.6**
- 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 **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	4.7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	18 g	60 min	8.8 %
Aroma (end of boil)	Cascade	10 g	10 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	Fermentis