

# Malinowe

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **7.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (75.5%)	80 %	7
Grain	Strzegom Monachijski typ II	0.4 kg (15.1%)	79 %	22
Grain	Strzegom Karmel 150	0.1 kg (3.8%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.15 kg (5.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	60 min	8.8 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %