

# Malinowe

- Gravity **12.2 BLG**
- ABV ---
- IBU **25**
- SRM **16.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount          | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain   | Pilznieński           | 1 kg (24.2%)    | 81 %  | 4   |
| Grain   | Monachijski           | 1.2 kg (29%)    | 80 %  | 20  |
| Grain   | Strzegom Karmel 600   | 0.1 kg (2.4%)   | 68 %  | 812 |
| Grain   | Pszeniczny            | 0.5 kg (12.1%)  | 85 %  | 4   |
| Grain   | Melanoiden Malt       | 0.5 kg (12.1%)  | 80 %  | 52  |
| Adjunct | Sok malinowy Herbapol | 0.84 kg (20.3%) | 81 %  | 0   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 8.9 %      |
| Boil                | Lublin (Lubelski) | 25 g   | 20 min | 4.2 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 1 min  | 4.2 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for | Time |
|--------|-------------------|--------|---------|------|
| Flavor | Sok malinowy 100% | 1500 g | Primary | ---  |

## Notes

- Soki dodać po chłodzeniu.  
*May 21, 2015, 11:03 PM*