

# Malinowy chruśniak

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **47.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (100%)	80 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
P133	Ale	Dry	10 g	---