

malinowy sour

- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **3.6**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **60 C**, Time **60 min**
- Temp **80 C**, Time **7 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **7 min** at **80C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (76.9%)	80 %	4
Grain	Pszeniczny	0.7 kg (17.9%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (5.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.7 %
Boil	Lublin (Lubelski)	20 g	40 min	3.7 %
Dry Hop	Cascade PL	20 g	7 day(s)	5.5 %

Extras

Type	Name	Amount	Use for	Time
Other	maliny mrożone	2000 g	Primary	7 day(s)