

Fruit APA - malina

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **0 min** at **79C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (44.8%) | 80 % | 5 |
| Grain | Pilzniejszy | 2.7 kg (40.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.5%) | 78 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Dry Hop | Amarillo | 10 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|---------|--------|
| Flavor | Świeżo wyciskany sok z Malin | 1000 g | Boil | 20 min |