

## Fruit APA - malina

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **3.7**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 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 **16.5 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 **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Pilznieński	2 kg (36.4%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	20 g	15 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	30 g	5 min	12 %

### 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