

inż. Maliniak

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **3.8**
- Style **Fruit Beer**

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 **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **45 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Colorado Pale Base | 3 kg (75%) | 79 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (25%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |
| Aroma (end of boil) | lunga | 25 g | 5 min | 11 % |
| Whirlpool | Barbe Rouge | 20 g | --- | 6.6 % |
| Dry Hop | lunga | 25 g | 3 day(s) | 11 % |
| Dry Hop | Barbe Rouge | 30 g | 3 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|------|
| Flavor | Maliny | 1800 g | Secondary | --- |