

# Klasztor Szał(Ma)lin #2 10l

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- Gravity **17.7 BLG**
- ABV ---
- IBU **39**
- SRM **14.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type    | Name               | Amount         | Yield | EBC |
|---------|--------------------|----------------|-------|-----|
| Grain   | Pilzneński         | 1.3 kg (50%)   | 81 %  | 4   |
| Grain   | Strzegom Wiedeński | 0.3 kg (11.5%) | 79 %  | 10  |
| Grain   | Strzegom czerwony  | 0.5 kg (19.2%) | 75 %  | 50  |
| Adjunct | Sok malinowy       | 0.5 kg (19.2%) | 100 % | 50  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 20 g   | 60 min | 4.4 %      |
| Boil    | Perle | 20 g   | 45 min | 4.4 %      |
| Boil    | Perle | 20 g   | 10 min | 4.4 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |