

Kwaśna Malina

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU ---
- SRM **3.9**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (100%) | 50 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Dry Hop | Enigma (AUS) | 20 g | 2 day(s) | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Dry | 10 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|----------|------|
| Flavor | Maliny | 800 g | Bottling | --- |
| Other | Lactobacillus rhamnosus z probiotyku(10 kapsulek) | 10 g | Bottling | --- |

Notes

- Maliny z probiotykiem fermentowane osobno
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