

# malina

- Gravity **11 BLG**
- ABV ---
- IBU **29**
- SRM **10**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	siugar	0.6 kg (26.1%)	--- %	---
Liquid Extract	ekstrakt wes jasny	1.7 kg (73.9%)	--- %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	55 min	11.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale