

# Malina

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

| Type    | Name                 | Amount          | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Grain   | Strzegom Pilzneński  | 1.5 kg (46.2%)  | 80 %  | 4   |
| Grain   | Bestmalz Carmel Pils | 1 kg (30.8%)    | 75 %  | 5   |
| Adjunct | Syrop z Malin        | 0.75 kg (23.1%) | 100 % | --- |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 12 g   | 60 min | 6 %        |
| Aroma (end of boil) | Citra   | 20 g   | 10 min | 12 %       |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |