

# Malinowa pszenica

- Gravity **14.3 BLG**
- ABV ---
- IBU **18**
- SRM **14.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	3 kg (40%)	79 %	30
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3 kg (40%)	80 %	30
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.7%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Maliny mrożone	4000 g	Secondary	7 day(s)
Fining	Irish Moss	5 g	Boil	10 min