

# Malinowe

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- Gravity **13.1 BLG**
- ABV ---
- IBU **120**
- SRM ---
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **600 liter(s)**
- Total mash volume **800 liter(s)**

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 60 kg (30%)  | --- % | 0   |
| Grain | Strzegom Pale Ale  | 120 kg (60%) | --- % | 0   |
| Grain | Karmelowy Czerwony | 20 kg (10%)  | --- % | 0   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 1400 g | 20 min | 11 %       |