

# malinowe

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **4**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **5 min**
- Evaporation rate **18 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50.5%)	82 %	4
Grain	Viking Wheat Malt	2 kg (40.4%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.1%)	75 %	30
Grain	Carahell	0.2 kg (4%)	77 %	26