

# Malinowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **32.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **44.3 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (46.2%)	85 %	7
Grain	płatki ryzowe	0.5 kg (4.2%)	80 %	---
Grain	ryż jaśminowy	0.5 kg (4.2%)	80 %	---
Grain	Płatki pszeniczne	1 kg (8.4%)	85 %	3
Grain	płatki jęczmienne	1 kg (8.4%)	--- %	---
Grain	płatki żytnie	1 kg (8.4%)	--- %	---
Grain	Pszeniczny	1.4 kg (11.8%)	85 %	4
Adjunct	Milk Sugar (Lactose)	1 kg (8.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	90 min	9.5 %
Boil	Ella (AUS)	30 g	90 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	25 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Herb	herbata jaśminowa	200 g	Boil	30 min
Flavor	syrop malinowy	1000 g	Boil	60 min
Flavor	maliny	1000 g	Boil	20 min
Flavor	truskawki	1000 g	Boil	20 min