

# Malinowe

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 2.5 kg (41.7%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 %  | 5   |
| Grain | Caramel Pale         | 0.5 kg (8.3%)  | 77 %  | 8   |
| Grain | Strzegom Wiedeński   | 0.5 kg (8.3%)  | 79 %  | 10  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 25 g   | 60 min | 7.8 %      |
| Boil    | Oktawia | 25 g   | 5 min  | 7.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

## Notes

- Dodatek smakowy na cichą fermentację:
  - 3x butelka 440 ml soku malinowego Trenczynek

Refermentacja w butelkach z dodatkiem:  
- stodzika Cologran z Lidla (2 tabletki na butelkę 0,5 l)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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