

Malinowo-żurawinowe

- Gravity **15.8 BLG**
- ABV ---
- IBU **12**
- SRM **16.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain | Strzegom pszeniczny | 0.5 kg (5.6%) | 81 % | 6 |
| Grain | Bestmalz Red X | 5 kg (56.2%) | 79 % | 30 |
| Adjunct | Suszona żurawina | 0.4 kg (4.5%) | 65 % | 0 |
| Adjunct | Mrożone maliny | 3 kg (33.7%) | 5.3 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-------|------------|
| Boil | Mosaic | 50 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |