

malinowy ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **14**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **15 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 2 kg (88.9%) | 81 % | 4 |
| Sugar | maliny | 0.05 kg (2.2%) | --- % | --- |
| Grain | płatki jeczienne | 0.2 kg (8.9%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Dry Hop | Citra | 5 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 5 g | Mangrove Jack's |