

# Malinowy nos

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **3.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (69.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.9%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.55 kg (10.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	8 min	9.5 %
Aroma (end of boil)	Citra	20 g	8 min	12 %
Aroma (end of boil)	Mosaic	20 g	8 min	10 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's M66	Ale	Dry	24 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Puree z malin	1000 g	Secondary	---