

# Malinowy sour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **6**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (44.4%)   | 80 %   | 5   |
| Grain | Viking Wheat Malt    | 2 kg (44.4%)   | 83 %   | 5   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (11.1%) | 76.1 % | 0   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Ella (AUS) | 10 g   | 10 min   | 14.6 %     |
| Dry Hop | Ella (AUS) | 90 g   | 3 day(s) | 14.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for | Time     |
|--------|-----------|--------|---------|----------|
| Flavor | Raspberry | 3000 g | Primary | 7 day(s) |