

# Malinowy sour

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- 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)