

malinowy sour

- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **60 C**, Time **60 min**
- Temp **80 C**, Time **7 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **7 min** at **80C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (76.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.7 kg (17.9%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (5.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 3.7 % |
| Boil | Lublin (Lubelski) | 20 g | 40 min | 3.7 % |
| Dry Hop | Cascade PL | 20 g | 7 day(s) | 5.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|----------|
| Other | maliny mrożone | 2000 g | Primary | 7 day(s) |