

Pszenica malinowa lakto

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **2.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Slod pilzenski	2 kg (32.3%)	--- %	---
Grain	Pszeniczny	3 kg (48.4%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (16.1%)	80 %	5
Adjunct	Platki pszenne	0.2 kg (3.2%)	--- %	---

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	300 g	Boil	20 min
Flavor	Maliny	1000 g	Secondary	5 day(s)