

W malinowym chruśniaku

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **5.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 9.4 % |
| Boil | Lublin (Lubelski) | 13 g | 15 min | 4 % |
| Boil | East Kent Goldings | 14 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 20 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Mrożone Maliny | 140 g | Boil | 15 min |
| Other | Laktoza | 250 g | Boil | 15 min |
| Flavor | Syrop malinowy | 285 g | Boil | 15 min |
| Flavor | Mrożone Maliny | 285 g | Secondary | 7 day(s) |

Notes

- 21/22.10.2016 - 12 Warka
Piwo wysłodkowe po RTS WIDZEW - 14 BLG
- 31.10.2016 - Złanie na cichą i dodatek 285g mrożonych malin
- 06.11.2016 - Butelkowanie
- Feb 4, 2018, 1:30 PM