Fruit APA - malina

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **0 min** at **79C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(44.8%)*	80 %	5
Grain	Pilzneński	2.7 kg *(40.3%)*	81 %	4
Grain	Weyermann - Carapils	0.5 kg *(7.5%)*	78 %	4
Grain	Pszeniczny	0.5 kg *(7.5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	5 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Świeżo wyciskany sok z Malin	1000 g	Boil	20 min