

# Kwaśna Malina

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU ---
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (100%)	50 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Enigma (AUS)	20 g	2 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Dry	10 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	800 g	Bottling	---
Other	Lactobacillus rhamnosus z probiotyku(10 kapsulek)	10 g	Bottling	---

## Notes

- Maliny z probiotykiem fermentowane osobno  
*Mar 27, 2019, 9:26 PM*