

kwaśne malinowe

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **3.4**
- Style **Fruit Beer**

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 **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | soufflet pilzneński | 2.5 kg (55.6%) | 80 % | 4 |
| Grain | soufflet pszeniczny | 2 kg (44.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Marynka | 25 g | 20 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|---------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
| Lactobacillus plantanarum | Ale | Culture | 9 g | --- |

Notes

- 20 kapsułek SANPROBI IBS
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