

# Malinowe

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **29**
- SRM **17.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **65 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (31.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (21.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (10.6%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (10.6%)	75 %	150
Grain	Strzegom Karmel 300	0.1 kg (2.1%)	70 %	299
Grain	Strzegom Karmel 600	0.3 kg (6.4%)	68 %	601
Grain	Strzegom Wiedeński	0.8 kg (17%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Boil	Challenger	15 g	15 min	7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
s04	Ale	Dry	11 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	syrop malinowy	1200 g	Primary	0 day(s)