

Malinowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **32.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **44.3 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (46.2%) | 85 % | 7 |
| Grain | płatki ryzowe | 0.5 kg (4.2%) | 80 % | --- |
| Grain | ryż jaśminowy | 0.5 kg (4.2%) | 80 % | --- |
| Grain | Płatki pszeniczne | 1 kg (8.4%) | 85 % | 3 |
| Grain | płatki jęczmienne | 1 kg (8.4%) | --- % | --- |
| Grain | płatki żytnie | 1 kg (8.4%) | --- % | --- |
| Grain | Pszeniczny | 1.4 kg (11.8%) | 85 % | 4 |
| Adjunct | Milk Sugar (Lactose) | 1 kg (8.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Amarillo | 30 g | 90 min | 9.5 % |
| Boil | Ella (AUS) | 30 g | 90 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 25 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Herb | herbata jaśminowa | 200 g | Boil | 30 min |
| Flavor | syrop malinowy | 1000 g | Boil | 60 min |
| Flavor | maliny | 1000 g | Boil | 20 min |
| Flavor | truskawki | 1000 g | Boil | 20 min |