

Malinowe Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM ---
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|-----------------|-------|-----|
| Grain | Pale Ale | 2 kg (49.3%) | 80 % | --- |
| Grain | Monachijski Jasny | 0.5 kg (12.3%) | 80 % | --- |
| Grain | Kalrmelowy | 0.5 kg (12.3%) | 80 % | --- |
| Adjunct | Syrop Malinowy | 1.06 kg (26.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | East Kent Golding | 30 g | 15 min | 5.1 % |
| Boil | Amarillo | 30 g | 15 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------------|
| S-04 | Ale | Dry | 11 g | Safale Fermentis |