

# Malinowe

- Gravity **12.2 BLG**
- ABV ---
- IBU **25**
- SRM **16.5**

## 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 **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	1 kg (24.2%)	81 %	4
Grain	Monachijski	1.2 kg (29%)	80 %	20
Grain	Strzegom Karmel 600	0.1 kg (2.4%)	68 %	812
Grain	Pszeniczny	0.5 kg (12.1%)	85 %	4
Grain	Melanoiden Malt	0.5 kg (12.1%)	80 %	52
Adjunct	Sok malinowy Herbapol	0.84 kg (20.3%)	81 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.9 %
Boil	Lublin (Lubelski)	25 g	20 min	4.2 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	1 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok malinowy 100%	1500 g	Primary	---

## Notes

- Soki dodać po chłodzeniu.  
*May 21, 2015, 11:03 PM*