

W malinowym chruśniaku

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **5.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.4 %
Boil	Lublin (Lubelski)	13 g	15 min	4 %
Boil	East Kent Goldings	14 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	20 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone Maliny	140 g	Boil	15 min
Other	Laktoza	250 g	Boil	15 min
Flavor	Syrop malinowy	285 g	Boil	15 min
Flavor	Mrożone Maliny	285 g	Secondary	7 day(s)

Notes

- 21/22.10.2016 - 12 Warka
Piwo wysłodkowe po RTS WIDZEW - 14 BLG
- 31.10.2016 - Zlanie na cichą i dodatek 285g mrożonych malin
- 06.11.2016 - Butelkowanie
- Feb 4, 2018, 1:30 PM