

# Kwaśna Malina

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU ---
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (100%) | 50 %  | 6   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Dry Hop | Enigma (AUS) | 20 g   | 2 day(s) | 16 %       |

## Yeasts

| Name                          | Type  | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Dry  | 10 g   | White Labs |

## Extras

| Type   | Name  | Amount | Use for  | Time |
|--------|---|--------|----------|------|
| Flavor | Maliny  | 800 g  | Bottling | ---  |
| Other  | Lactobacillus rhamnosus z probiotyku(10 kapsulek) | 10 g   | Bottling | ---  |

## Notes

- Maliny z probiotykiem fermentowane osobno  
Mar 27, 2019, 9:26 PM