

# Malinowa Huta

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **7**
- SRM **2.5**
- Style **Berliner Weisse**

## 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 **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **5.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (78.6%)	80 %	4
Grain	Pszeniczny	0.3 kg (21.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	8 g	30 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny mrożone	1000 g	Secondary	7 day(s)