

# Malinowa Pszenica

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Monachijski	0.5 kg (8.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern brewers	40 g	45 min	8.1 %
Aroma (end of boil)	Triumph	10 g	10 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Malin	2000 g	Secondary	7 day(s)