

Malinowe

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **3.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **71 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69.8%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4
Grain	Płatki owsiane	0.25 kg (5.8%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (5.8%)	60 %	3
Grain	Słód owsiany Fawcett	0.25 kg (5.8%)	61 %	5
Grain	Pszeniczny	0.25 kg (5.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	10 min	11 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	5 g	Mash	---
Water Agent	chlorek sodu	10 g	Mash	---