

Malinowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |
| Grain | Rice, Flaked | 0.5 kg (9.1%) | 70 % | 2 |
| Grain | Strzegom Pilzneński | 0.5 kg (9.1%) | 80 % | 4 |

diastatyczny ... wstyd że go niema!

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 11.2 % |
| Aroma (end of boil) | Oktawia | 40 g | 1 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Maliny pulpa | 1800 g | Secondary | 14 day(s) |
| Flavor | Maliny sok | 1500 g | Secondary | 14 day(s) |
| Flavor | Maliny mrożone | 2000 g | Secondary | 14 day(s) |