

# Malinowo-żurawinowe

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- Gravity **15.8 BLG**
- ABV ---
- IBU **12**
- SRM **16.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 pszeniczny	0.5 kg (5.6%)	81 %	6
Grain	Bestmalz Red X	5 kg (56.2%)	79 %	30
Adjunct	Suszona żurawina	0.4 kg (4.5%)	65 %	0
Adjunct	Mrożone maliny	3 kg (33.7%)	5.3 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min