

## #73 Malinowe Jasne

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (21.7%)	79 %	6
Grain	Strzegom Pszeniczny	2.9 kg (31.5%)	81 %	6
Grain	Acid Malt (zakwaszający)	0.1 kg (1.1%)	58.7 %	6
Grain	Strzegom Monachijski typ II	0.2 kg (2.2%)	79 %	22
Adjunct	maliny	4 kg (43.5%)	10 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.8 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	1500 g	Primary	5 day(s)
Flavor	maliny	2500 g	Secondary	6 day(s)
Fining	whirfloc	1 g	Boil	10 min
Other	witamina A	4 g	Bottling	---