

baza do maliny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **15.5**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (31.7%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (25.4%)	79 %	25
Grain	Amber Malt	0.5 kg (15.9%)	75 %	100
Grain	Cara Ruby Castle	0.6 kg (19%)	72 %	50
Grain	Aroma CastleMalting	0.25 kg (7.9%)	78 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrian Golding	30 g	5 min	4 %
Boil	Marynka	12 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale