

# malina

- Gravity **11.9 BLG**
- ABV ---
- IBU **53**
- SRM **24.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2.5 kg (62.5%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (25%)     | 79 %  | 16  |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (12.5%) | 68 %  | 400 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | extra styrian dana | 30 g   | 55 min | 13.2 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.6 g | Safale     |

## Extras

| Type   | Name   | Amount | Use for | Time     |
|--------|--------|--------|---------|----------|
| Flavor | malina | 2000 g | Primary | 1 day(s) |