

# malinowe

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **16.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (22.2%)	79 %	22
Grain	Strzegom Karmel 300	1 kg (11.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	56 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	15 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	maliny liofilizowane	100 g	Secondary	8 day(s)