

# Malinowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 Pilzneński	3 kg (54.5%)	80 %	4
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Rice, Flaked	0.5 kg (9.1%)	70 %	2
Grain	Strzegom Pilzneński	0.5 kg (9.1%)	80 %	4

diastatyczny ... wstyd że go niema!

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Aroma (end of boil)	Oktawia	40 g	1 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny pulpa	1800 g	Secondary	14 day(s)
Flavor	Maliny sok	1500 g	Secondary	14 day(s)
Flavor	Maliny mrożone	2000 g	Secondary	14 day(s)