

# Malinowe Ale

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- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM ---
- Style **Fruit Beer**

## 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 **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (49.3%)	80 %	---
Grain	Monachijski Jasny	0.5 kg (12.3%)	80 %	---
Grain	Kalrmelowy	0.5 kg (12.3%)	80 %	---
Adjunct	Syrop Malinowy	1.06 kg (26.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Golding	30 g	15 min	5.1 %
Boil	Amarillo	30 g	15 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	11 g	Safale Fermentis