

Malinowe Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **14.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.92 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski	1.5 kg (26.1%)	79 %	16
Grain	Strzegom Pilzneński	0.5 kg (8.7%)	80 %	4
Grain	Karmelowy Czerwony	0.4 kg (7%)	75 %	59
Grain	Weyermann - Caraamber	0.4 kg (7%)	75 %	65
Grain	Caraaroma	0.25 kg (4.3%)	78 %	400
Grain	Strzegom Karmel 150	0.4 kg (7%)	75 %	150
Liquid Extract	Syrop malinowy	1.3 kg (22.6%)	96 %	---
Liquid Extract	Maliny ze słoika	1 kg (17.4%)	20 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	East K	20 g	2 min	3.6 %

Yeasts

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

- Przed dodaniem syropów i malin 23l, 8Blg
Jul 11, 2017, 8:33 PM