

Porzeczkowo-malinowy potwór

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **17**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	30 min	5.2 %
Boil	Cascade PL	35 g	2 min	5.2 %
Boil	Citra	30 g	2 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	porzeczka	1000 g	Secondary	7 day(s)
Flavor	malina	500 g	Secondary	7 day(s)
Flavor	laktoza	500 g	Boil	15 min