

Truskawka w śmietanie

- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **8.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	0.45 kg (10%)	75 %	59
Grain	Strzegom Monachijski typ II	0.45 kg (10%)	79 %	22
Grain	Pale Ale	3.5 kg (77.8%)	80 %	5.5
Sugar	Milk Sugar (Lactose)	0.1 kg (2.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tnt	15 g	60 min	12.2 %
Boil	fantasia	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Dry	11.5 g	---