

OwocoweAleDobre

- Gravity **11.4 BLG**
- ABV ---
- IBU **27**
- SRM **2.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (66%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (18.9%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.8 kg (15.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | truskawki | 1250 g | Secondary | 7 day(s) |