

Strawberry Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **4.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Rye Malt | 0.5 kg (15.2%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 0.3 kg (9.1%) | 81 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (15.2%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 1 kg (30.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (30.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Huell Melon | 20 g | 5 min | 7.5 % |
| Whirlpool | Huell Melon | 30 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|--------|-----------|----------|
| Flavor | Mrożone truskawki | 1500 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 500 g | Secondary | 7 day(s) |