

# Truskawa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (73.1%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (23.1%)	79 %	10
Grain	Płatki owsiane	0.1 kg (3.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	8 g	50 min	12.5 %
Boil	Lublin (Lubelski)	5 g	15 min	4 %
Boil	Sybilla	5 g	15 min	3.5 %
Whirlpool	Lublin (Lubelski)	5 g	15 min	4 %
Whirlpool	Sybilla	5 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Truskawki	1350 g	Secondary	7 day(s)