

# Profesor Truskawa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **9.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (38.6%)	80 %	30
Liquid Extract	Bruntal	1.7 kg (38.6%)	81 %	26
Grain	Weyermann pszeniczny jasny	1 kg (22.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	55 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Mosaic	5 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	pulpa z truskawek	3000 g	Secondary	14 day(s)

Flavor	laktoza	500 g	Secondary	14 day(s)
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