MILKSHAKIN

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg *(33.3%)*	81 %	4
Grain	Pszeniczny	1 kg *(33.3%)*	85 %	4
Grain	Weyermann - Acidulated Malt	1 kg *(33.3%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	2000 g	Secondary	3 day(s)