

# Strawberry Desire

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **8.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Fawcett - Crystal	0.5 kg (7.7%)	70 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Centennial	25 g	5 min	10.5 %
Boil	Cascade	20 g	5 min	6 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %
Dry Hop	Cascade	25 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Truskawki	2000 g	Primary	2 day(s)
Other	Truskawki	2000 g	Secondary	7 day(s)
Other	Truskawki	1500 g	Secondary	4 day(s)
Other	Truskawki	1500 g	Secondary	2 day(s)