

# Strawberry IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **37**
- SRM **5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3.5 kg (70%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński  | 1 kg (20%)   | 79 %  | 10  |
| Grain | Strzegom Pszeniczny | 0.5 kg (10%) | 81 %  | 6   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | lunga PL | 20 g   | 60 min | 11 %       |
| Boil    | lunga PL | 30 g   | 10 min | 11 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory       |
|--------------|------|-------|--------|------------------|
| Safale US-05 | Ale  | Slant | 800 ml | po Earl Grey IPA |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Truskawki mrożone | 2500 g | Boil    | 20 min |
| Flavor | Laktoza           | 500 g  | Boil    | 15 min |
| Fining | Mech irlandzki    | 5 g    | Boil    | 15 min |