

SourBerry

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (78.4%)	80 %	16
Grain	Strzegom Pilzneński	0.5 kg (9.8%)	80 %	4
Grain	Cookie	0.5 kg (9.8%)	80 %	40
Grain	Truskawki	0.1 kg (2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	100 g	Boil	10 min
Flavor	Truskawki	100 g	Secondary	7 day(s)