

#45 Sweet Strawberry Ale

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (32.3%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (32.3%) | 81 % | 6 |
| Grain | Karmelowy Czerwony | 0.3 kg (9.7%) | 75 % | 59 |
| Grain | Rice, Flaked | 0.8 kg (25.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 50 g | 10 min | 8.9 % |
| Boil | Puławski | 50 g | 0 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Other | laktoza | 250 g | Boil | 10 min |
| Flavor | truskawki mrożone | 3000 g | Secondary | 5 day(s) |