

# pale ale truskawkowe

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **5.3**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.02 kg (59%)	81 %	4
Grain	Monachijski	0.801 kg (23.4%)	80 %	16
Grain	Briess - Pale Ale Malt	0.602 kg (17.6%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	17 g	20 min	6 %
Aroma (end of boil)	Kazbek	9 g	60 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	2000 g	Secondary	14 day(s)