

# Truskawkowa IPA z Mleczkiem

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **34.4 liter(s)**
- Total mash volume **40.6 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.4 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.5%)	90 %	6
Grain	Strzegom Pilzneński	3 kg (46.5%)	90 %	4
Sugar	Milk Sugar (Lactose)	0.2 kg (3.1%)	76.1 %	0
Grain	Weyermann - Carawheat	0.25 kg (3.9%)	90 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	50 min	13.1 %
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	15.5 %
Aroma (end of boil)	Citra	15 g	5 min	13.3 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Simcoe	10 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	1000 g	Secondary	7 day(s)