

Truskawkowe Pole

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **18**
- SRM **8.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | mosaic | 5 g | 60 min | 11 % |
| Boil | Mosaic | 5 g | 15 min | 11 % |
| Aroma (end of boil) | mosaic | 5 g | 0 min | 11 % |
| Dry Hop | summit | 15 g | 7 day(s) | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Other | truskawki pulpa | 3000 g | Secondary | 14 day(s) |
| Flavor | laktoza | 400 g | Boil | 10 min |

Notes

- Fermentacja burzliwa 7 dni.
Fermentacja cicha 14 dni.
dodatki- 2ml/0,5l kwasu mlekowego
Piwo bardzo pijalne ,zbalansowane o wyraźnym kwaśnym truskawkowo-jogurtowym smaku z bardzo delikatną goryczką na finiszu.

Uwagi-następna warka zwiększenie ilości chmielu o 5g/0min.
Zakwaszenie probiotykiem.
Jun 14, 2017, 2:40 PM