

Truskawkowy Koktajl Szewczyka... dla bombelków

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (25%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Marynka | 10 g | 30 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Huell Melon | 30 g | 7 day(s) | 7.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Pulpa z truskawek | 3000 g | Secondary | 7 day(s) |
| Flavor | Wanilia | 7 g | Secondary | 7 day(s) |