

## 16° (Truskawkowe friut ale)

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **23**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (77%)	80 %	5
Adjunct	Truskawki	1.49 kg (23%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	30 g	60 min	8.5 %
Whirlpool	Aurora	20 g	0 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Slant	250 ml	Addme

### Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	1490 g	Mash	60 min