

## #45 Sweet Strawberry Ale

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (32.3%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (32.3%)	81 %	6
Grain	Karmelowy Czerwony	0.3 kg (9.7%)	75 %	59
Grain	Rice, Flaked	0.8 kg (25.8%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	10 min	8.9 %
Boil	Puławski	50 g	0 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	250 g	Boil	10 min
Flavor	truskawki mrożone	3000 g	Secondary	5 day(s)