

Butterbeer

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (75%)	80 %	4
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	1000 g	Boil	5 min
Flavor	truskawki	2000 g	Secondary	7 day(s)