

P.20 - Walentynkowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **4.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (69%)	85 %	7
Grain	Oats, Flaked	0.9 kg (15.5%)	80 %	2
Grain	Wheat, Flaked	0.6 kg (10.3%)	77 %	4
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	84.9 g	10 min	10.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone truskawki	1350 g	Primary	11 day(s)
Flavor	Mrożone jagody	300 g	Primary	11 day(s)