

Starwberry Milkshake

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **8.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.5%)	80 %	5
Grain	Biscuit Malt	0.4 kg (7.7%)	79 %	45
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	150
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Pilzneński	1 kg (19.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	55 min	9.7 %
Boil	Zula	15 g	5 min	9.7 %
Aroma (end of boil)	Citra	30 g	0 min	17.5 %
Dry Hop	Citra	30 g	---	17.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Puplpa truskawkowa	2000 g	Secondary	7 day(s)
Flavor	Laktoza	500 g	Boil	10 min