

# Strawberry Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **4.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Rye Malt       | 0.5 kg (15.2%) | 85 %  | 7   |
| Grain | Weyermann - Pilsner Malt   | 0.3 kg (9.1%)  | 81 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (15.2%) | 79 %  | 16  |
| Grain | Viking Pale Ale malt       | 1 kg (30.3%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny        | 1 kg (30.3%)   | 81 %  | 6   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Huell Melon | 20 g   | 5 min  | 7.5 %      |
| Whirlpool           | Huell Melon | 30 g   | 10 min | 7.5 %      |

## 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 | 1500 g | Secondary | 7 day(s) |
| Flavor | Laktoza           | 500 g  | Secondary | 7 day(s) |