

# Strawberry Fruit Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **4.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Bestmalz Monachijski	1 kg (18.2%)	79 %	15
Grain	Carahell	0.1 kg (1.8%)	77 %	26
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3
Adjunct	Laktoza	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Aroma (end of boil)	Barbe Rouge	50 g	0 min	6.6 %
Dry Hop	Barbe Rouge	100 g	6 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawski	4000 g	Secondary	6 day(s)