

Summer berry

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **41**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (29%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (29%) | 80 % | 4 |
| Grain | Pszeniczny | 0.4 kg (5.8%) | 85 % | 4 |
| Adjunct | Strawberries | 2.5 kg (36.2%) | 5 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 10 g | 60 min | 16.5 % |
| Boil | Equinox | 10 g | 30 min | 13.1 % |
| Boil | Enigma (AUS) | 10 g | 30 min | 16.5 % |
| Aroma (end of boil) | Equinox | 20 g | 0 min | 13.1 % |
| Aroma (end of boil) | Enigma (AUS) | 10 g | 0 min | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |