

# Truskawkowe pole

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **9.9**
- Style **Irish Red Ale**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (72.9%)	80 %	5
Grain	Weyermann - Melanoiden Malt	0.25 kg (5.2%)	81 %	53
Grain	Weyermann - Carared	0.25 kg (5.2%)	75 %	45
Grain	Black Barley (Roast Barley)	0.05 kg (1%)	55 %	985
Grain	Weyermann - Caraamber	0.1 kg (2.1%)	75 %	65
Grain	Strzegom Monachijski typ I	0.65 kg (13.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	16.1 %
Boil	Centennial	10 g	1 min	10.5 %
Boil	Glacier	10 g	1 min	5.5 %