

Truskawkowy milkshake

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.5%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	1.5 kg (18.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	16.1 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10.4 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	truskawki	4000 g	Secondary	7 day(s)
Water Agent	chlorek wapnia	10 g	Mash	10 min
Flavor	laska wanilii	1 g	Secondary	7 day(s)

Notes

- Fermentacja burzliwa 17-20 C 7 dni
Fermentacja cicha 17-20 C 14 dni
Owoce dodane w postaci pulpy, razem z laską wanilii.
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