

# MILKSHAKIN-Kuźnia

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **12**
- SRM **3.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (60%)	81 %	4
Grain	Strzegom Pszeniczny	2 kg (40%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lomik	10 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale S33	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	truskawka	2000 g	Secondary	7 day(s)

## Notes

- 1 kg laktozy  
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