

## P.20 - Walentynkowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **4.3**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (69%)     | 85 %  | 7   |
| Grain | Oats, Flaked              | 0.9 kg (15.5%) | 80 %  | 2   |
| Grain | Wheat, Flaked             | 0.6 kg (10.3%) | 77 %  | 4   |
| Grain | Weyermann - Carapils      | 0.3 kg (5.2%)  | 78 %  | 4   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Centennial | 84.9 g | 10 min | 10.2 %     |

### Yeasts

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

### Extras

| Type   | Name              | Amount | Use for | Time      |
|--------|-------------------|--------|---------|-----------|
| Flavor | Mrozone truskawki | 1350 g | Primary | 11 day(s) |
| Flavor | Mrozone jagody    | 300 g  | Primary | 11 day(s) |