

Profesor Truskawa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **9.4**
- Style **American Pale 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 **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (38.6%) | 80 % | 30 |
| Liquid Extract | Bruntal | 1.7 kg (38.6%) | 81 % | 26 |
| Grain | Weyermann pszeniczny jasny | 1 kg (22.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 15 g | 55 min | 10 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 5 g | 0 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|-----------|-----------|
| Other | pulpa z truskawek | 3000 g | Secondary | 14 day(s) |

| | | | | |
|--------|---------|-------|-----------|-----------|
| Flavor | laktoza | 500 g | Secondary | 14 day(s) |
|--------|---------|-------|-----------|-----------|