

# Summer berry

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **41**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (29%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (29%)	80 %	4
Grain	Pszeniczny	0.4 kg (5.8%)	85 %	4
Adjunct	Strawberries	2.5 kg (36.2%)	5 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	16.5 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Enigma (AUS)	10 g	30 min	16.5 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Aroma (end of boil)	Enigma (AUS)	10 g	0 min	16.5 %

## Yeasts

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