

Truskawkowe chmielowe 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (68.9%)	80 %	3
Grain	Weyermann pszeniczny jasny	0.5 kg (16.4%)	82 %	3
Grain	Płatki owsiane	0.2 kg (6.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (8.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	5 g	50 min	12.6 %
Aroma (end of boil)	Citra	5 g	5 min	12.9 %
Boil	Citra	5 g	10 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	2 g	Boil	15 min
Other	Łuska ryżowa	50 g	Mash	5 min
Flavor	Truskawki mrożone	900 g	Secondary	5 day(s)

Notes

- Dodać laktozę na 15 minut przed końcem gotowania.
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