

# 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                   |       |           |          |
|--------|-------------------|-------|-----------|----------|
| 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.  
*May 7, 2021, 10:09 PM*