

Truskawkowe Loffe 12 blg TB

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **77**
- SRM **19.9**
- Style **Fruit Beer**

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 **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.3 kg (59%)	85 %	4
Grain	Pilzneński	1.3 kg (33.3%)	81 %	4
Grain	Strzegom pszenica prażona	0.3 kg (7.7%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	45 g	60 min	10 %
Aroma (end of boil)	Eureka!	30 g	10 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	10 g	Fermentis
nie pamiętam jakie, wpisałem losowe				

Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	1000 g	Primary	7 day(s)

Notes

- z tego kitu
https://twojbrowar.pl/pl/zestawy-surowcow-piwo-domowe/2873-truskaffkowe-loffe-12blg.html?search_query=truskawkowe&results=2
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