

Truskawkowy MilkShake APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **7.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	3.4 kg (87.2%)	80 %	23
Sugar	Milk Sugar (Lactose)	0.5 kg (12.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	10 g	60 min	11 %
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Lunga	10 g	30 min	11 %
Boil	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Lunga	10 g	10 min	11 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Dry Hop	Lunga	15 g	14 day(s)	11 %
Dry Hop	Amarillo	15 g	14 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki mrożone	4000 g	Secondary	14 day(s)

Notes

- Koncepcja do przemyślenia
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