

Truskawkowy milkshake

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (12.5%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (6.3%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1.5 kg (18.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Ekuanot | 15 g | 60 min | 16.1 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 10.4 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10.4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------------|--------|-----------|----------|
| Flavor | truskawki | 4000 g | Secondary | 7 day(s) |
| Water Agent | chlorek wapnia | 10 g | Mash | 10 min |
| Flavor | laska wanilii | 1 g | Secondary | 7 day(s) |

Notes

- Fermentacja burzliwa 17-20 C 7 dni
Fermentacja cicha 17-20 C 14 dni
Owoce dodane w postaci pulpy, razem z laską wanilii.
May 19, 2018, 9:21 AM