

#8 Truskawkowe Jasne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **40 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **68C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (22%)	80 %	4
Grain	Strzegom Pszeniczny	2.9 kg (31.9%)	80 %	6
Grain	Acid Malt	0.09 kg (1%)	58.7 %	6
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.1%)	75 %	30
Adjunct	truskawki	4 kg (44%)	10 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	22 g	60 min	5.53 %
Boil	Kazbek	30 g	30 min	4.96 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	1500 g	Primary	6 day(s)

Flavor	Truskawki	2500 g	Secondary	6 day(s)
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