

# Ciemne jagodowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **32.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (65.2%)	80 %	6
Grain	Strzegom Czekoladowy ciemny	0.2 kg (8.7%)	68 %	1200
Grain	Płatki owsiane	0.3 kg (13%)	60 %	3
Grain	Strzegom Monachijski typ II	0.3 kg (13%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale S-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	jagoda kamczacka	700 g	Secondary	14 day(s)