

# Strawbery Milkshake

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **4.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.4 kg (78.3%)	79 %	6
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	60 min	15.3 %
Boil	Pacific Gem	5 g	30 min	15.3 %
Boil	Waimea	10 g	5 min	15.3 %
Dry Hop	Waimea	20 g	2 day(s)	15.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone Truskawki	3000 g	Secondary	7 day(s)
Flavor	Laktoza	500 g	Boil	60 min