

# Truskaffkowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **10**
- SRM **20.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (66%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (28.3%)	80 %	4
Grain	Strzegom pszenica prażona	0.3 kg (5.7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	15 g	60 min	10 %
Whirlpool	Eureka!	30 g	10 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa truskawkowa	1000 g	Secondary	5 day(s)