

# Truskawka z kiwi

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87.7%)	81 %	4
Grain	Monachijski	0.7 kg (12.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho Gem	6 g	36 min	14.3 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kiwi	500 g	Secondary	7 day(s)
Flavor	truskawka	2000 g	Secondary	7 day(s)