

# Truskawkowe

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **8.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (51.5%)	80 %	5
Grain	Monachijski	1 kg (20.6%)	80 %	16
Grain	Pszeniczny	1 kg (20.6%)	85 %	4
Grain	Strzegom Karmel 150	0.35 kg (7.2%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	fantasia	35 g	60 min	4.3 %
Aroma (end of boil)	fantasia	15 g	5 min	4.3 %
Aroma (end of boil)	fantasia	15 g	0 min	4.3 %
Dry Hop	fantasia	20 g	4 day(s)	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	40 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	1500 g	Boil	5 min
Flavor	Truskawki	4000 g	Secondary	7 day(s)