

Truskawkowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (59.2%)	79 %	6
Grain	Caramunich® typ I	0.5 kg (14.8%)	73 %	80
Grain	Płatki owsiane błyskawiczne	0.88 kg (26%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	30 min	17.2 %
Boil	Enigma (AUS)	15 g	5 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	7 day(s)	17.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawka	2000 g	Secondary	14 day(s)