

# Truskawkowy milkshake

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **4.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%)   | 80 %   | 5   |
| Grain | Viking Wheat Malt    | 1 kg (12.5%)   | 83 %   | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (6.3%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 1.5 kg (18.8%) | 76.1 % | 0   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Ekuanot | 15 g   | 60 min | 16.1 %     |
| Boil                | Citra   | 10 g   | 30 min | 12 %       |
| Boil                | Mosaic  | 10 g   | 30 min | 10.4 %     |
| Aroma (end of boil) | Citra   | 20 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 5 min  | 10.4 %     |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                |        |           |          |
|-------------|----------------|--------|-----------|----------|
| Flavor      | truskawki      | 4000 g | Secondary | 7 day(s) |
| Water Agent | chlorek wapnia | 10 g   | Mash      | 10 min   |
| Flavor      | laska wanilii  | 1 g    | Secondary | 7 day(s) |

## Notes

- Fermentacja burzliwa 17-20 C 7 dni  
Fermentacja cicha 17-20 C 14 dni  
Owoce dodane w postaci pulpy, razem z laską wanilii.  
*May 19, 2018, 9:21 AM*