

# ciemna truskawka

- Gravity **11.4 BLG**
- ABV ---
- IBU **73**
- SRM **29.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (85.7%)	80 %	5
Grain	Carafa II	0.3 kg (14.3%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	wolf	20 g	60 min	14 %
Aroma (end of boil)	Sybilla	10 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	syrop truskawkowy	400 g	Boil	30 min