

Strawberry Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **4.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- 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 **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	0.5 kg (15.2%)	85 %	7
Grain	Weyermann - Pilsner Malt	0.3 kg (9.1%)	81 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (15.2%)	79 %	16
Grain	Viking Pale Ale malt	1 kg (30.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (30.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	20 g	5 min	7.5 %
Whirlpool	Huell Melon	30 g	10 min	7.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Mrożone truskawki	1500 g	Secondary	7 day(s)
Flavor	Laktoza	500 g	Secondary	7 day(s)