

# Strawberry Banana Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (80.5%)	80 %	5
Grain	Płatki owsiane	0.2 kg (4.6%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (4.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (9.2%)	76.1 %	0
Sugar	ekstrakt waniliowy	0.05 kg (1.1%)	100 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa truskawka	1000 g	Primary	14 day(s)
Flavor	pulpa banan	1000 g	Primary	14 day(s)
Flavor	ekstrakt wanilia	90 g	Primary	14 day(s)