

Strawberry Fields F...

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **20 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.7 kg (78.7%)	85 %	7
Grain	Strzegom Pszeniczny	1 kg (21.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.5 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %