

Truskawka w śmietanie

- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **8.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Karmelowy Czerwony | 0.45 kg (10%) | 75 % | 59 |
| Grain | Strzegom Monachijski typ II | 0.45 kg (10%) | 79 % | 22 |
| Grain | Pale Ale | 3.5 kg (77.8%) | 80 % | 5.5 |
| Sugar | Milk Sugar (Lactose) | 0.1 kg (2.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | tnt | 15 g | 60 min | 12.2 % |
| Boil | fantasia | 50 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-05 | Ale | Dry | 11.5 g | --- |