

Truskawkowe pole

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **9.9**
- Style **Irish Red Ale**

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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (72.9%) | 80 % | 5 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (5.2%) | 81 % | 53 |
| Grain | Weyermann - Carared | 0.25 kg (5.2%) | 75 % | 45 |
| Grain | Black Barley (Roast Barley) | 0.05 kg (1%) | 55 % | 985 |
| Grain | Weyermann - Caraamber | 0.1 kg (2.1%) | 75 % | 65 |
| Grain | Strzegom Monachijski typ I | 0.65 kg (13.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Equinox | 10 g | 60 min | 16.1 % |
| Boil | Centennial | 10 g | 1 min | 10.5 % |
| Boil | Glacier | 10 g | 1 min | 5.5 % |