

# TRUSKAWKOWE

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Wheat Malt   | 7 kg (50%) | 83 %  | 5   |
| Grain | Viking Pilsner malt | 7 kg (50%) | 82 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Mosaic  | 100 g  | 20 min | 10 %       |
| Boil    | Eureka! | 90 g   | 0 min  | 18 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S 04 | Ale  | Dry  | 30 g   | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time |
|--------|-----------|--------|---------|------|
| Flavor | TRUSKAWKI | 3000 g | Primary | ---  |