

# 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	---