

# HCB015 - Strawberry American Wheat

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **19.7**
- Style **American Wheat or Rye Beer**

## 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 **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.3 kg (59%)	85 %	4
Grain	Briess - Pilsen Malt	1.3 kg (33.3%)	80.5 %	2
Grain	Strzegom pszenica prażona	0.3 kg (7.7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	90 min	10 %
Whirlpool	Eureka!	30 g	10 min	18 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa Truskawkowa	1000 g	Secondary	7 day(s)