

Strawberry American Wizen

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (52.2%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2.5 kg (43.5%) | 81 % | 6 |
| Adjunct | Płatki owsiane | 0.25 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 13.5 % |
| Boil | Cascade | 20 g | 5 min | 7.6 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.5 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 7.6 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 13.5 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|--------|-----------|-----------|
| Flavor | Mrożone truskawki | 1000 g | Secondary | 10 day(s) |
|--------|-------------------|--------|-----------|-----------|