

Strawberry Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.8**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (59.5%)	90 %	4
Grain	Pilzneński	1.5 kg (35.7%)	90 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	20 g	60 min	4 %
Dry Hop	Belma	50 g	7 day(s)	9.4 %

truskawka, melon, grepfrut

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Truskawka Mrozona	2500 g	Primary	7 day(s)
Flavor	Truskawka Mrozona	2500 g	Secondary	7 day(s)