

# Truskawkowe pszeniczne USA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4**
- Style **Fruit 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (58.8%)	83 %	5
Grain	Viking Pilsner malt	2 kg (39.2%)	82 %	4
Grain	Caramel/Crystal Malt - 10L	0.1 kg (2%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	25 g	60 min	4.6 %
Boil	Kazbek	25 g	30 min	4.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki mrożone	4000 g	Secondary	7 day(s)