

# 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) |