

Strawberry Wheat Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (37.9%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (30.3%)	81 %	6
Adjunct	Pszenica niesłodowana	0.5 kg (7.6%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (7.6%)	60 %	3
Grain	Płatki owsiane	0.6 kg (9.1%)	60 %	3
Grain	Słód Diastatic Castle Malting	0.5 kg (7.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	60 min	6 %
Boil	Nelson Sauvignon	10 g	10 min	10.8 %
Boil	Cascade	15 g	5 min	6 %
Aroma (end of boil)	Nelson Sauvignon	40 g	0 min	10.8 %
Dry Hop	Strata	100 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa truskawkowa	1000 g	Secondary	10 day(s)
Water Agent	Gips piwowarski	4 g	Mash	---
Other	Witamina C	5 g	Bottling	---
Fining	Mech irlandzki	5 g	Boil	12 min
Flavor	laktoza	500 g	Boil	10 min
Other	łuska ryżowa	300 g	Mash	---

Notes

- Pszenica niesłodowana i płatki pszeniczne oraz 4 litry wody zagotować i wrzucić do zacieru.
Po dodaniu laktozy odczyt 17.1 BLG.
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