

# Strawberliner

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount     | Yield | EBC |
|-------|----------------|------------|-------|-----|
| Grain | Pilzneński     | 2 kg (40%) | 81 %  | 4   |
| Grain | Pszeniczny     | 2 kg (40%) | 85 %  | 4   |
| Grain | Płatki owsiane | 1 kg (20%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Galaxy | 25 g   | 15 min   | 15 %       |
| Whirlpool | Citra  | 25 g   | 15 min   | 12 %       |
| Dry Hop   | Topaz  | 50 g   | 5 day(s) | 15 %       |
| Dry Hop   | Citra  | 50 g   | 5 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name      | Amount | Use for   | Time      |
|-------|-----------|--------|-----------|-----------|
| Spice | truskawki | 3000 g | Secondary | 30 day(s) |