

Amerykańska Pszenica + Truskawa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (46.2%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 3 kg (46.2%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 60 min | 8.8 % |
| Boil | Amarillo | 20 g | 10 min | 8.8 % |
| Whirlpool | Citra | 20 g | 30 min | 13.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13.5 % |

Yeasts

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