

# Heffeweizen strawberry

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **8.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (29.8%)	80 %	4
Grain	Pszeniczny	2.5 kg (43.9%)	85 %	4
Grain	Weyermann - Carawheat	1 kg (17.5%)	77 %	97
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	30 min	9.5 %
Whirlpool	Sorachi Ace	20 g	20 min	10 %
Whirlpool	Motueka	40 g	20 min	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	3000 g	Secondary	14 day(s)