

# Strawberry Wheat

- Gravity **13.8 BLG**
- ABV ---
- IBU **28**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## 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 **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt    | 3.85 kg (57%)  | 83 %  | 5   |
| Grain | Viking Pale Ale malt | 2.6 kg (38.5%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.3 kg (4.4%)  | 78 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 16.5 %     |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 200 ml | Wyeast Labs |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Truskawki | 2000 g | Secondary | 7 day(s) |