

# TOSKAFKA - American Wheat z truskawkami

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **19.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny                | 2.3 kg (59%)   | 85 %  | 4    |
| Grain | Pilzneński                | 1.3 kg (33.3%) | 81 %  | 4    |
| Grain | Strzegom pszenica prażona | 0.3 kg (7.7%)  | 70 %  | 1000 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Mosaic  | 15 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Eureka! | 30 g   | 10 min   | 18 %       |
| Dry Hop             | Mosaic  | 30 g   | 4 day(s) | 10 %       |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale  | Liquid | 1000 ml | FM         |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Puree truskawkowe | 1000 g | Secondary | 7 day(s) |