

Strawberry Wheat Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (32.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (32.8%) | 81 % | 6 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (8.2%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.2%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.2%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (9.8%) | 80 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Cascade | 30 g | 60 min | 7.1 % |
| Boil | Nelson Sauvín | 10 g | 10 min | 9.4 % |
| Boil | Cascade | 20 g | 5 min | 7.1 % |
| Aroma (end of boil) | Nelson Sauvín | 40 g | 0 min | 9.4 % |
| Dry Hop | Huell Melon | 100 g | 3 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale | Dry | 11 g | Omega |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|-----------|-----------|
| Other | Pulpa truskawkowa | 1000 g | Secondary | 10 day(s) |
| Water Agent | Gips piwowarski | 4 g | Mash | --- |
| Other | Witamina C | 5 g | Bottling | --- |
| Fining | Mech irlandzki | 5 g | Boil | 12 min |
| Flavor | laktoza | 600 g | Boil | 10 min |
| Other | łuska ryżowa | 300 g | Mash | --- |