

Strawberry Wheat Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **3.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 0.5 kg (41.7%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.2 kg (16.7%) | 85 % | 3 |
| Grain | Viking Pilsner malt | 0.4 kg (33.3%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (8.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | truskawki | 2000 g | Secondary | 5 day(s) |

Notes

- Warka eksperymentalna.

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

Truskawki umyć, odszypułkować, zamrozić na 2-3 dni.

Zamrożone truskawy do dużego słoja, słoje zakręcić, do gotującej się wody wrzucić, trzymać 15-20 minut, żeby się spasteryzowały, potem myk do pończochy i do piwa na 5-6 dni, albo do czasu aż drożdże nie przejdą nowej porcji cukrów

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