

# Strawberry American Wizen

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.2%)	79 %	6
Grain	Strzegom Pszeniczny	2.5 kg (43.5%)	81 %	6
Adjunct	Płatki owsiane	0.25 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Cascade	20 g	5 min	7.6 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	Cascade	20 g	0 min	7.6 %
Dry Hop	Citra	15 g	3 day(s)	13.5 %
Dry Hop	Cascade	10 g	3 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Mrożone truskawki	1000 g	Secondary	10 day(s)
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