

Truskawkowe pszeniczne USA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4**
- Style **Fruit 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Wheat Malt | 3 kg (58.8%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (39.2%) | 82 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (2%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Kazbek | 25 g | 60 min | 4.6 % |
| Boil | Kazbek | 25 g | 30 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Truskawki mrożone | 4000 g | Secondary | 7 day(s) |