

# Wheat Strawberry

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **11**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (42.4%)	80 %	4
Grain	Pszeniczny	2.5 kg (42.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (6.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	70 g	5 day(s)	10 %
Boil	Mosaic	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa truskawkowa	2000 g	Secondary	9 day(s)

## Notes

- woda (oaza źródłana)  
HCO<sub>3</sub> - 134,20  
SO<sub>4</sub> - 69,54  
Cl - 18,00  
F - 0,16  
Ca - 60,12  
Mg 13,37  
Na - 5,00  
K - 0,75

Brewfriend - profil light and malty  
Dodatek - 11g 33% CaCl  
Jun 15, 2019, 3:41 PM