

# Biała Truskawka

- Gravity **14.5 BLG**
- ABV ---
- IBU **24**
- SRM **2.1**
- Style **Weizen/Weissbier**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (43.6%)	80 %	---
Liquid Extract	GOZDAWA ekstrakt pszeniczny	1.7 kg (43.6%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (12.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	18 g	60 min	10 %
Boil	Pacifica (NZ)	15 g	15 min	4.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	truskawka liofilizowana	60 g	Secondary	7 day(s)