

Strawberliner

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|------------|-------|-----|
| Grain | Pilznieński | 2 kg (40%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Galaxy | 25 g | 15 min | 15 % |
| Whirlpool | Citra | 25 g | 15 min | 12 % |
| Dry Hop | Topaz | 50 g | 5 day(s) | 15 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|-----------|-----------|
| Spice | truskawki | 3000 g | Secondary | 30 day(s) |