

# Truskawkowa pszenica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **68C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (37.5%)	82 %	4
Grain	Pszeniczny	3.6 kg (56.3%)	85 %	4
Grain	Płatki pszeniczne	0.25 kg (3.9%)	85 %	3
Grain	Cara-Pils/Dextrine	0.15 kg (2.3%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	50 min	12 %
Boil	Citra	15 g	20 min	12 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Citra	80 g	0 min	12 %
Dry Hop	Citra	100 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	24 g	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- na burzliwa 0,8 kg mrożonych truskawek  
po 9 dniach cicha z 4kg mrożonych truskawek + 100g citry. Butelkowanie po 5 dniach  
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