

# Wheat z Truskawkami

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **10.7**
- Style **American Wheat or Rye 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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (63.8%)	82 %	5
Grain	Castle Malting - Pilzneński 6-rzędowy	1.5 kg (31.9%)	80 %	5
Grain	Strzegom pszenica prażona	0.1 kg (2.1%)	70 %	1000
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6