

# Strawberry Wheat Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **3.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt    | 0.5 kg (41.7%) | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 0.2 kg (16.7%) | 85 %  | 3   |
| Grain | Viking Pilsner malt  | 0.4 kg (33.3%) | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.1 kg (8.3%)  | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 5 g    | 60 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | truskawki | 2000 g | Secondary | 5 day(s) |

## Notes

- Warka eksperymentalna.

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

Truskawki umyć, odszypułkować, zamrozić na 2-3 dni.

Zamrożone truskawy do dużego słoja, słoć zakręcić, do gotującej się wody wrzucić, trzymać 15-20 minut, żeby się spasteryzowały, potem myk do pończochy i do piwa na 5-6 dni, albo do czasu aż drożdże nie przejdą nowej porcji cukrów

*May 26, 2018, 3:16 PM*