

# Amerykańska Pszenica #3 - Browar na Wyżynie

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	2 kg (45.5%)	80 %	5
Grain	pszeniczny Viking Malt	1 kg (22.7%)	84 %	6
Grain	monachijski typ II Viking Malt	0.2 kg (4.5%)	78 %	22
Grain	płatki pszenne błyskawiczne	0.6 kg (13.6%)	70 %	1
Grain	płatki owsiane błyskawiczne	0.6 kg (13.6%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (USA) - granulát	5 g	60 min	15.1 %
Boil	Centennial (USA) - granulát	10 g	20 min	8.5 %
Aroma (end of boil)	Centennial (USA) - granulát	15 g	1 min	8.5 %
Aroma (end of boil)	Citra (USA) - granulát	15 g	1 min	12 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Slant	500 ml	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	woda demineralizowana	15000 g	Mash	70 min
Water Agent	kwasy mlekowy 80%	5 g	Mash	70 min