

# Amerykańska Pszenica #3 - Browar na Wyżynie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **4.1**
- 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 **24.6 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 **15.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | piłznieński 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.

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 500 ml | Danstar    |

### Extras

| Type        | Name                  | Amount  | Use for | Time   |
|-------------|-----------------------|---------|---------|--------|
| Water Agent | woda demineralizowana | 15000 g | Mash    | 70 min |
| Water Agent | kwask mlekowy 80%     | 5 g     | Mash    | 70 min |

### Notes

- Profil wody:  
50/50 Blend wody kranowej z demineralizowaną.

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual

106.4 13.4 3.0 89.5 36.3 90.2 98.3 14.6

SO42-/Cl- ratio: 0.4 Very Malty

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=WHXX7GX>  
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