

# Amerykańska Pszenica #1 - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłzniejszy Viking Malt	2.45 kg (50%)	80 %	5
Grain	Słód pszeniczny Viking Malt (Strzegom)	2.2 kg (44.9%)	80 %	5
Grain	Słód karmelowy 30 - Viking Malt (Strzegom)	0.25 kg (5.1%)	80 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (USA) - granulát	5 g	45 min	14.5 %
Boil	Palisade (USA) - granulát	15 g	25 min	7.6 %
Aroma (end of boil)	Palisade (USA) - granulát	20 g	7 min	7.6 %
Aroma (end of boil)	Crystal (USA) - granulát	25 g	7 min	4.9 %
Whirlpool	Palisade (USA) - granulát	15 g	0 min	7.6 %
Whirlpool	Crystal (USA) - granulát	25 g	0 min	4.9 %

Dry Hop	Crystal (USA) - granulat	30 g	7 day(s)	4.9 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Notes

- Wyszło super piwko.  
Ładny nienachalny aromat pomarańczy, kwiatów. Ładna złota barwa i piana.  
*May 19, 2017, 4:22 PM*