

# Amerykańska Pszenica #3 - Browar na Wyżynie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznieński Viking Malt	2 kg (43.5%)	80 %	5
Grain	pszeniczny Viking Malt	1 kg (21.7%)	84 %	6
Grain	monachijski typ II Viking Malt	0.2 kg (4.3%)	78 %	22
Grain	słód zakwaszający Weyermann	0.1 kg (2.2%)	--- %	3.5
Grain	Płatki owsiane	0.8 kg (17.4%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (10.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka szyszka	27 g	60 min	8.3 %
Boil	Magnum szyszka	10 g	50 min	11.5 %
Aroma (end of boil)	Chinook granulat	13 g	10 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - munich	Ale	Dry	11 g	Danstar