

#5 Pszeniczne jasne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **5.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **15 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (48.4%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (24.2%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 1.5 kg (24.2%) | 80 % | 4 |
| Grain | Carahell | 0.2 kg (3.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 15 min | 3.6 % |
| Boil | Marynka | 15 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | --- |