

## BA Pszeniczne Jasne 13

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **11**
- SRM **4.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **72 C**, Time **18 min**
- Temp **72 C**, Time **14 min**
- Temp **72 C**, Time **17 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **17 min** at **72C**
- Keep mash **14 min** at **72C**
- Keep mash **18 min** at **72C**
- Keep mash **15 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|-------------------------------------------|----------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny             | 2.5 kg (58.1%) | 80 %  | 6   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1.6 kg (37.2%) | 80 %  | 4   |
| Grain | Carahell                                  | 0.2 kg (4.7%)  | 77 %  | 26  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Tettnang | 10 g   | 10 min | 4 %        |
| Boil    | Tettnang | 10 g   | 50 min | 4 %        |
| Boil    | Tettnang | 10 g   | 75 min | 4 %        |

### Yeasts

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