

BA Pszeniczne Jasne 13

- Gravity **13.3 BLG**
- ABV ---
- IBU **20**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 5 kg (50%) | 80 % | 6 |
| Grain | Pilzneński | 5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Jarrylo | 30 g | 5 min | 15 % |
| Boil | Jarrylo | 20 g | 40 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Mangrove Jack's Bavarian Wheat M20 | Wheat | Dry | 33 g | --- |