

# Pszeniczne jasne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (51.7%)   | 80 %  | 6   |
| Grain | Pilzneński                 | 2.6 kg (44.8%) | 81 %  | 4   |
| Grain | Carahell                   | 0.2 kg (3.4%)  | 77 %  | 26  |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Spalt Select | 10 g   | 70 min | 4.6 %      |
| Boil    | Tettnang     | 10 g   | 70 min | 3.6 %      |
| Boil    | Spalt Select | 10 g   | 30 min | 4.6 %      |
| Boil    | Tettnang     | 10 g   | 30 min | 3.6 %      |
| Boil    | Spalt Select | 10 g   | 5 min  | 4.6 %      |
| Boil    | Tettnang     | 10 g   | 5 min  | 3.6 %      |

## Yeasts

| <b>Name</b>   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------|-------------|-------------|---------------|-------------------|
| Safbrew WB-06 | Wheat       | Dry         | 11.5 g        | Safbrew           |