

BA Pszeniczne Jasne 13

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **70 min** at **72C**
- Sparge using **31 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 5 kg (58.1%) | 80 % | 6 |
| Grain | Pilzneński | 3.2 kg (37.2%) | 81 % | 4 |
| Grain | Carahell | 0.4 kg (4.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Liberty | 15 g | 10 min | 4.7 % |
| Boil | Liberty | 15 g | 50 min | 4.7 % |
| Boil | Liberty | 20 g | 75 min | 4.7 % |

Yeasts

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