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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.