

## BA Pszeniczne Jasne 13

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- 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 pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC 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

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