

Przeniczne jasne

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **15**
- SRM **5.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	5
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Adjunct	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
M-20	Wheat	Dry	11 g	---