

# Przeniczne jasne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **7.2**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **45 min**
- Temp **65 C**, Time **15 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **65C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.1 kg (59.6%)	85 %	4
Grain	Strzegom Pilzneński	1.8 kg (34.6%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	11 g	Gozdawa