

# Pszeniczne jasne

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (51.7%)	80 %	6
Grain	Pilzneński	2.6 kg (44.8%)	81 %	4
Grain	Carahell	0.2 kg (3.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt Select	10 g	70 min	4.6 %
Boil	Tettnang	10 g	70 min	3.6 %
Boil	Spalt Select	10 g	30 min	4.6 %
Boil	Tettnang	10 g	30 min	3.6 %
Boil	Spalt Select	10 g	5 min	4.6 %
Boil	Tettnang	10 g	5 min	3.6 %

## 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