

Pszeniczne Jasne

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **10**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **65C**
- Keep mash **25 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (41.7%)	83 %	5
Grain	Karmelowy 30 Viking Malt	0.5 kg (8.3%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---