

# Pszeniczne Jasne

- Gravity **12.9 BLG**
- ABV ---
- IBU **42**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Pilzneński	1.6 kg (37.2%)	81 %	4
Grain	Carahell	0.2 kg (4.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Hallertau Spalt Select	15 g	20 min	3.4 %
Boil	Hallertau Spalt Select	15 g	5 min	3.4 %

## Yeasts

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

## Notes

- słody wrzucone do wody o temperaturze 47C  
53 -15 minut  
63 - 30 minut  
72 -10 minut  
wyrzew w 78C  
Drożdże zadane w temp 21C  
*Jun 20, 2016, 8:09 PM*