

## #5 Pszeniczne jasne

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **19**
- SRM **7.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **44 C**, Time **30 min**
- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **15 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny        | 3 kg (48.4%)   | 81 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (24.2%) | 79 %  | 16  |
| Grain | Strzegom Pilzneński        | 1.5 kg (24.2%) | 80 %  | 4   |
| Grain | Carahell                   | 0.2 kg (3.2%)  | 77 %  | 26  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 3.6 %      |
| Boil    | Marynka           | 15 g   | 60 min | 9.5 %      |

### Yeasts

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