

BA Pszeniczne Jasne 13

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	5 kg (50%)	80 %	6
Grain	Pilzneński	5 kg (50%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	30 g	5 min	15 %
Boil	Jarrylo	20 g	40 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Bavarian Wheat M20	Wheat	Dry	33 g	---