

Zbożowe jasne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **40 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **20 min** at **63C**
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (25%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (25%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 20 g | 50 min | 4 % |
| Boil | Oktawia | 15 g | 10 min | 7.1 % |
| Dry Hop | Mandarina Bavaria | 30 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 10 g | Fermentis |