

## #193 Pszeniczne jasne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **21.9 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pszeniczny Viking Malt | 2.35 kg (52.2%) | 83 %  | 5   |
| Grain | Pilzneński Viking Malt | 2.15 kg (47.8%) | 82 %  | 3.5 |

### Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | Lubelski PL 2022 | 15 g   | 60 min | 3.8 %      |
| Aroma (end of boil) | Lubelski PL 2022 | 10 g   | 20 min | 3.8 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml  | Fermentum Mobile |