

BA Pszeniczne Jasne 13

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.7**
- 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 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **70 min** at **72C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 4 kg (41.7%) | 80 % | 6 |
| Grain | Pilzneński | 5 kg (52.1%) | 81 % | 4 |
| Grain | Carahell | 0.6 kg (6.3%) | 77 % | 26 |

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 |
|------------------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |
| Mangrove Jack's Bavarian Wheat M20 | Wheat | Dry | 23 g | --- |