

Jasna pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **2**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.25 kg (57.9%)	80 %	6
Grain	Pilzneński	2.1 kg (37.4%)	81 %	4
Grain	Carahell	0.2 kg (3.6%)	77 %	26
Grain	Karmelowy Jasny 30EBC	0.06 kg (1.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Relax	10 g	10 min	1 %
Boil	Relax	10 g	50 min	1 %
Aroma (end of boil)	Relax	10 g	75 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile
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