#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