

BA Pszeniczne Jasne 13

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **45.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **70 min** at **72C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **45.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.5 kg (36.5%)	80 %	6
Grain	Pilzneński	5.5 kg (57.3%)	81 %	4
Grain	Carahell	0.6 kg (6.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	10 min	8.5 %
Boil	Centennial	25 g	50 min	8.5 %
Dry Hop	Centennial	35 g	5 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	34.5 g	Fermentis