

## 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  |