

## 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	---