

# jasna pszenica

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (40.9%)	80 %	4
Grain	Strzegom Pszeniczny	1.3 kg (59.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5 g	50 min	3 %
Boil	Perle	7 g	50 min	5.5 %
Boil	Lublin (Lubelski)	5 g	5 min	3 %
Boil	Perle	3 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	5 g	Gozdawa