

# Jasne ziarno

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- Gravity **11.7 BLG**
- ABV ---
- IBU **12**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (63.8%)	85 %	4
Grain	Pilzneński	1.5 kg (31.9%)	81 %	4
Grain	Karmelowy Czerwony	0.2 kg (4.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	50 min	4.5 %
Boil	Hallertau	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Bavarian Wheat	Wheat	Dry	10 g	---