

#18 Bawarska Klasyka

- Gravity **12.6 BLG**
- ABV ---
- IBU **13**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **17 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **63 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (57.7%) | 85 % | 4 |
| Grain | Pilznieński | 2 kg (38.5%) | 81 % | 4 |
| Grain | Carahell | 0.2 kg (3.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 80 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Safbrew |