

# Paulaner Hefe-Weissbier

- Gravity **12.4 BLG**
- ABV **6 %**
- IBU **15.4**
- SRM **6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount  | Yield  | EBC |
|-------|-------------------------------------|---------|--------|-----|
| Grain | Słód Pilzneński Bestmalz            | 2.2 kg  | 81 %   | 9   |
| Grain | Słód Pszeniczny Heidelberg Bestmalz | 2.2 kg  | 82 %   | 7   |
| Grain | Słód Monachijski Bestmalz           | 0.25 kg | 80.5 % | 39  |
| Grain | Słód Pszeniczny Ciemny Bestmalz     | 0.25 kg | 82 %   | 47  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
|         | Herkules DE | 10 g   | 60 min | 17.3 %     |

## Yeasts

| Name                                    | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Fermentum Mobile FM41 Gwoździe i banany |      |      | --- g  | ---        |