paulaner

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **44 C**, Time **120 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3.5 kg *(61.9%)*	85 %	5
Grain	Strzegom Pilzneński	2 kg *(35.4%)*	80 %	4
Grain	Monachijski	0.15 kg *(2.7%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	90 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	125 ml	Fermentum Mobile

Notes

- Temperaturę z 44 do 67 st C podnosić bardzo powoli (1st/min).
  Gdy zacier osiągnie 67 st C, po 10 minutach odebrać 5-6l gęstego zacieru (dekokt), zagotować w drugim garze (mieszając), poczekać 5 minut i dodać z powrotem do gara. Dokładnie wymieszać.
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