

#18 Bawarska Klasyka

- Gravity **12.4 BLG**
- ABV ---
- IBU **13**
- SRM **4.1**
- 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 **35.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.4 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 **14.3 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 **26.1 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (58.8%)	85 %	4
Grain	Pilzneński	2 kg (39.2%)	81 %	4
Grain	Carahell	0.1 kg (2%)	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