

Hefeweizen - Lallemand Munich Classic Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | słód pszeniczny viking malt | 2.5 kg (55.6%) | 81 % | 4 |
| Grain | Pilzneński | 2 kg (44.4%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|------|--------|------------|
| lallemand munich Classic wheat | Wheat | Dry | 11 g | --- |