

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 | --- |