

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	---