

Pauliner - piwo.org

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **7**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **100 C**, Time **90 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **90 min** at **100C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.4 kg (48.8%)	83 %	5
Grain	Pale Malt (2 Row) Bel	2.4 kg (48.8%)	80 %	6
Grain	Monachijski	0.113 kg (2.3%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	20 g	90 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1500 ml	Fermentum Mobile