

# Hefeweizen - Lallemand Munich Classic Wheat

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- 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	---