

Pszeniczne ala Paulaner

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (54.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (36.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 7.1 % |