

Pszeniczny paulaner HEFEWEIZEN

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **16**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (27.8%)	75 %	4
Grain	Słód Pszeniczny Jasny 5kg Bestmalz	2.5 kg (34.7%)	75 %	5
Grain	Pszeniczny 3-5 EBC Steinbach	2.5 kg (34.7%)	75 %	4
Adjunct	Łuska ryżowa	0.2 kg (2.8%)	2 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	30 g	60 min	3.8 %
Boil	lubelski	20 g	30 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand LaBrew Munich CLASSIC Wheat Beer	Wheat	Dry	11 g	Lallemand
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Extras

Type	Name	Amount	Use for	Time
Fining	Wiflock	2.5 g	Boil	15 min

Notes

- Słody pszeniczne zmielić osobno
Słód pilsen zmielić osobno

W temperaturze 44 i 52C zacieramy sam słód pszeniczny z łuską ryżową
w kolejnych krokach zacierania temp 63 dodajemy pozostały słód pilsneiski.
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