

Bawarskie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Pszeniczny	2.5 kg (55.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook pl	25 g	30 min	6.2 %
Whirlpool	chinook pl	25 g	5 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11.5 g	Mangrove Jack's