

## #18 Bawarska Klasyka

- Gravity **12.6 BLG**
- ABV ---
- IBU **13**
- SRM **4.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **17 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **44 C**, Time **30 min**
- Temp **63 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (57.7%)  | 85 %  | 4   |
| Grain | Pilzneński | 2 kg (38.5%)  | 81 %  | 4   |
| Grain | Carahell   | 0.2 kg (3.8%) | 77 %  | 26  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 80 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Safbrew    |