

# paulaner

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **44 C**, Time **120 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.4 kg (51%)	85 %	5
Grain	Viking Pale Ale malt	2.2 kg (46.7%)	80 %	5
Grain	Monachijski	0.11 kg (2.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	90 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile

## Notes

- Dekokcja - po przerwie maltozowej odebrane 4-5 l. gęstego zacieru i gotowanie 15 min. W tym czasie zacier główny utrzymywany w temp. 67°C.  
*Mar 26, 2020, 2:27 PM*