

Paulaner v01

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **69 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **69C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.88 kg (70.3%)	85 %	4
Grain	Pilsner (2 Row) Ger	0.96 kg (17.4%)	81 %	4
Grain	Weyermann - Pale Ale Malt	0.68 kg (12.3%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	8 g	70 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	100 ml	White Labs