

Pszenica ala Paulaner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 4 kg (66.7%) | 75 % | 2.9 |
| Grain | Viking Pilsner malt | 2 kg (33.3%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------|--------|--------|------------|
| Boil | Opal | 30 g | 15 min | 8.4 % |
| Whirlpool | Opal | 20 g | 1 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Fermentis WB-06 | Wheat | Dry | 11.5 g | Fermentis |