

Pszeniczne bawarskie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.5 kg (58.8%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.8 kg (31.4%) | 82 % | 4 |
| Grain | BESTMALZ - Best Minich | 0.2 kg (7.8%) | 80.5 % | 16 |
| Grain | Acidulated BESTMALZ | 0.05 kg (2%) | --- % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 3.8 % |
| Boil | Marynka | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 300 ml | --- |