

Weizen Munich Classic

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.35 kg (50%)	80 %	5
Grain	Pszeniczny	2.35 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	50 min	4.6 %
Boil	Lomik	25 g	20 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
LallBrew Munich Classic	Wheat	Slant	120 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy 80%	2 g	Mash	666 min