

Pszeniczny paulaner HEFEWEIZEN

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **16**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Best Pilsen | 2 kg (27.8%) | 75 % | 4 |
| Grain | Słód Pszeniczny Jasny 5kg Bestmalz | 2.5 kg (34.7%) | 75 % | 5 |
| Grain | Pszeniczny 3-5 EBC Steinbach | 2.5 kg (34.7%) | 75 % | 4 |
| Adjunct | Łuska ryżowa | 0.2 kg (2.8%) | 2 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lubelski | 30 g | 60 min | 3.8 % |
| Boil | lubelski | 20 g | 30 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-------|-----|------|-----------|
| Lallemand LaBrew Munich CLASSIC Wheat Beer | Wheat | Dry | 11 g | Lallemand |
|--|-------|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | Wiflock | 2.5 g | Boil | 15 min |

Notes

- Słody pszeniczne zmielić osobno
Słód pilsen zmielić osobno

W temperaturze 44 i 52C zacieramy sam słód pszeniczny z łuską ryżową
w kolejnych krokach zacierania temp 63 dodajemy pozostały słód pilsneński.
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