

# Paulaner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 4 kg (55.6%)  | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 3 kg (41.7%)  | 80 %  | 4   |
| Grain | Carahell            | 0.2 kg (2.8%) | 77 %  | 26  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Zula  | 10 g   | 70 min | 8.3 %      |
| Boil    | Citra | 20 g   | 10 min | 12 %       |
| Boil    | Citra | 10 g   | 1 min  | 12 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | ---        |