

# Lemon weizen

- Gravity **12.1 BLG**
- ABV ---
- IBU **20**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (37%)	80 %	4
Grain	Strzegom Pszeniczny	3.5 kg (51.9%)	81 %	6
Grain	Weyermann - Carapils	0.25 kg (3.7%)	78 %	4
Grain	Acid Malt	0.5 kg (7.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Lemon grass	25 g	Boil	1 min