

LemoWheat

- Gravity **14 BLG**
- ABV ---
- IBU **29**
- SRM **6.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (47.2%) | 80 % | 6 |
| Grain | Karmelowy Czerwony | 0.25 kg (3.9%) | 75 % | 59 |
| Grain | Acid Malt | 0.1 kg (1.6%) | 58.7 % | 6 |
| Grain | Strzegom Pilzneński | 3 kg (47.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Amarillo | 30 g | 5 min | 9.5 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 1 min | 10 % |
| Aroma (end of boil) | Lemon drop | 15 g | 0 min | 4.6 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 9.5 % |
| Dry Hop | Sorachi Ace | 25 g | 7 day(s) | 10 % |
| Dry Hop | Lemon drop | 35 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| Fermentis US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|---------------|----------------|-------------|
| Flavor | Trawa Cytrynowa | 30 g | Boil | 10 min |
| Flavor | Skórki z cytryny | 45 g | Boil | 10 min |