

# Lemon weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.7**
- 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 **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **53 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 **24.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 3 kg (42.9%) | 81 %  | 6   |
| Grain | Strzegom Wiedeński   | 1 kg (14.3%) | 79 %  | 10  |

## 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 |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 11 g   | Mauribrew  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

|       |             |      |      |       |
|-------|-------------|------|------|-------|
| Spice | Lemon grass | 20 g | Boil | 1 min |
|-------|-------------|------|------|-------|

## Notes

- Warka 28, warzone 09.03. Wyszło 25l - 13 BLG. Butelkowane 24.03. - zeszło do 3,5 BLG - bardzo dobre!  
*Mar 7, 2018, 11:55 PM*