

# LEM | Hefe-Weizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **5.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **1 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (52.2%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (34.8%)	80 %	4
Grain	Carahell	0.25 kg (4.3%)	77 %	26
Liquid Extract	Ekstrakt słodowy jasny	0.5 kg (8.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	70 min	4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew