

# LemoWheat

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis US-05	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Trawa Cytrynowa	30 g	Boil	10 min
Flavor	Skórki z cytryny	45 g	Boil	10 min