

# 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    |