

# Jens Lehmann

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- Gravity **11.7 BLG**
- ABV ---
- IBU **11**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (66.7%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (22.2%)	79 %	15
Grain	Carahell	0.5 kg (11.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	25 g	45 min	3 %
Boil	Hersbrucker	25 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	20 g	Mangrove Jack's