

# DrStro's Summer Exam (Lichtenhainer)

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **8**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Jabłonią	1.5 kg (33.3%)	82 %	10
Grain	Strzegom Pilzneński	1.5 kg (33.3%)	80 %	4
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski (lekko zwięzrzały, szyszki)	25 g	30 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Sanprobi IBS (L. plantarum) 20-35st.C 2 dni	Wine	Dry	10 g	10kapsulek
US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Profil: <https://guidelines.beerstyles.co/2015-lichtenhainer/>  
Profil: <https://www.beeradvocate.com/articles/11624/lichtenhainer/>  
Inspiracja: <https://www.brewersfriend.com/homebrew/recipe/view/324080/lichtenhainer>  
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