

# LICHTENHAINER

---

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **16**
- SRM **2.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (58.8%)   | 80 %  | 3   |
| Grain | Pilzneński                         | 0.7 kg (41.2%) | 81 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Chmiel własnej hodowli | 8 g    | 60 min | 8 %        |

## Yeasts

| Name                | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| Mangrove West coast | Ale  | Dry  | 5 g    | ---        |

## Extras

| Type        | Name         | Amount | Use for   | Time     |
|-------------|--------------|--------|-----------|----------|
| Water Agent | Kwas mlekowy | 30 g   | Secondary | 7 day(s) |