

# Lichtenheiner

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **8**
- SRM **3.1**

## 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 **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (28.6%)	80 %	3
Grain	Wędzony bukiem Viking Malt	0.5 kg (14.3%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	15 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Sanprobi IBS	9 g	Mash	---

## Notes

- Wg receptury z Piwowara wędzony dębem 1.25, bukiem 0.25  
pH wody ustabilizować na poziomie 5,3-5,5

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Sanprobi - zadane 15 kapsułek do brzeczki schłodzonej do temp 42C. Utrzymana temp przez 24h (lub inne mlekowe)

Fermentacja 17-20C

Refermentacja 190g glukozy / 20l

*Oct 4, 2021, 6:37 PM*