

# yellow partridge Lichtenhainer

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **4**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1 kg (47.6%)	85 %	4
Grain	Pilznieński wędzony bukiem	1.1 kg (52.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	4 g	60 min	4.6 %