

# Lichten/Grodzisz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **16**
- SRM **3.2**
- Style **Other Smoked Beer**

## 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 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (32.3%)   | 82 %  | 5   |
| Grain | Pszeniczny                         | 1 kg (32.3%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński                | 0.7 kg (22.6%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I         | 0.4 kg (12.9%) | 79 %  | 16  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Hersbrucker | 40 g   | 60 min | 3 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 10 g   | Safbrew    |

## Notes

- Lichtenheiner zadać gęstwą US-05  
*Sep 25, 2017, 12:53 AM*