Lichtenhainer 'Efekt Placebo'

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **11**
- SRM **4.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1 kg *(33.3%)*	80 %	4
Grain	Viking Pilsner malt	1 kg *(33.3%)*	82 %	4
Grain	Wędzony bukiem Bestmalz	1 kg *(33.3%)*	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	6 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	6 g	Mash	90 min
Water Agent	siarczan wapnia	2 g	Mash	90 min
Fining	whirlfloc	1 g	Boil	5 min

Notes

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

- Grand Prix Gwiazdkowego kpd 2023

  rhamnosus + reuteri + plantarum
  100 mld
  Zeszło do ~2°
  CO2 ~2,7 vol.
  Oct 22, 2023, 1:27 PM