

# Lichtenhainer

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **6**
- SRM **3**
- Style **Berliner Weisse**

## 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 **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                               | Amount     | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Viking Pilsner malt                | 2 kg (50%) | 82 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (50%) | 80 %  | 3   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Hersbrucker | 20 g   | 60 min | 2.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |