

#67 Lichtenheiner

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **8**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **9.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony dębem Weyermann	0.75 kg (51.6%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.56 kg (38.7%)	80 %	3
Grain	Słód owsiany Fawcett	0.14 kg (9.7%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggle	6.5 g	40 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450 Danny's Favorite	Ale	Slant	37.5 ml	Wyeast

Notes

- Profil wody: Light colored and malty
pH: okolice 5,4
po przegotowaniu pH zbite w okolice 4,5
L. plantarum 1g/10l brzeczki

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