

# Lichtenhainer

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **13**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.5 kg (55.6%)	80 %	4
Grain	Słód Wędzony Steinbach	2 kg (44.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum blend	Ale	Liquid	200 ml	Bromaniak
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	2.5 g	Boil	10 min