

#84 delete (Lichtenhainer)

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **13**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **8.8 liter(s)**
- Trub loss **6 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **3.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | No. 19 Floor Malt 5,5-7,5 EBC Maris Otter Crisp | 1 kg (83.3%) | 80 % | 6.5 |
| Grain | Viking Malt Wędzony Czereśnią | 0.2 kg (16.7%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------------|--------|--------|------------|
| Boil | Lubelski PL 2018 granulat | 10 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Lallemand WildBrew™ Philly Sour | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|-----------|
| Flavor | Sok z granatu | 100 g | Primary | 12 day(s) |

Notes

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

- Sok z granatu ostrożnie
Nov 19, 2020, 1:48 PM