

Dry hopped Lichtenheiner

- Gravity **8.8 BLG**
- ABV ---
- IBU **13**
- SRM **3.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **38.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (63.2%) | 80 % | 4 |
| Grain | Pilzneński | 1 kg (21.1%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (5.3%) | 80 % | 6 |
| Grain | diastatic | 0.5 kg (10.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|---------|--------|-------------|
| Wyeast - Lactobacillus | Ale | Culture | 10 g | Wyeast Labs |
| Safale S-04 | Ale | Dry | 10 g | Safale |