

# 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