

# LICHTENHAINER

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **4.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Viking Wędzony bukiem              | 1.75 kg (50%) | 82 %  | 10  |
| Grain | Pszeniczny                         | 1.05 kg (30%) | 85 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.7 kg (20%)  | 80 %  | 3   |