

Lichtenhainer

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyermann wędzony bukiem	1.8 kg (58.1%)	80 %	6
Grain	Weyermann pszeniczny jasny	1.2 kg (38.7%)	80 %	6
Grain	Weyermann - Carapils	0.1 kg (3.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	25 g	30 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
saflager us 05	Ale	Dry	11.5 g	---