

# Lichtenhainer 20l

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **9**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Steinbach	2.4 kg (66.7%)	82 %	7
Grain	Wheat Blanc Castle Malting	1.2 kg (33.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	10 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	200 ml	Fermentum Mobile

## Notes

- WODA  
Ca+2 Mg+2 Na+ Cl- SO4-2  
70.7 4.0 9.7 86.1 89.1  
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