

Lichtenhainer / Wędzone pszeniczne

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **10**
- SRM **3.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **4 %**
- Size with trub loss **31.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (44.4%) | 80 % | 3 |
| Grain | Pszeniczny | 1 kg (22.2%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (22.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 16 g | 30 min | 7.3 % |
| Boil | Lublin (Lubelski) | 16 g | 10 min | 3.7 % |
| Boil | Lublin (Lubelski) | 16 g | 1 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| Safale S-33 | Ale | Culture | 500 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|---------|------|
| Other | Lactobacillus plantarum 299v | 15 g | Primary | --- |
| Other | Kwas mlekowy do 4,5 pH | 9 g | Primary | --- |

Notes

- 15 l brzezki nachmielono, schłodzono i fermentowano starterem S33 z 1 saszetki (0,5l) w 18 -> 20C. OG 10 Brix, po fermentacji OG 6 Brix (FG - Corrected: 3.62 °P, 1.014; 3.51%).
Start 16.05 -> 30.05
BLG hydrometrem 3
Druga połowa zakwaszona do 4,5 pH, kwasem mlekowym 9ml na 15l brzezki. Potem dodano bakterie kwasu mlekowego na 48h sanprobi ibs 15tabletek. Następnie zagotowano, nachmielono i fermentowano drugą połowę starteru S33.
OG 9 Brix po fermentacji OG 7 Brix (BLG hydrometrem 4) ABV 2,7 %
Start fermentacji 19.05 -> 30.05
Startery odpowiednio 72h i 120h.
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