

Widawski Lichtenhainer

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **9**
- SRM **3.3**
- Style **Other Smoked Beer**

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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1 kg (33.3%) | 80.5 % | 3 |
| Grain | Weyermann - Smoked Malt | 1 kg (33.3%) | 81 % | 6 |
| Grain | Weyermann - Grodziski | 1 kg (33.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 10 g | 60 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |

Notes

- Warzone 28.10.2023
Butelkowane 20.11.2023
Blg końcowe 2-2.5. Nagazowanie 3.2 vol.
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