lichtenhahahahainer v.2

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **3**
- SRM **3.1**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt - wędzony śliwą	0.4 kg *(14.3%)*	80 %	5
Grain	pilsner steinbach -wędzony śliwą	1.5 kg *(53.6%)*	82 %	4
Grain	Pszeniczny	0.9 kg *(32.1%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	5 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
lactobacillus plantarum	Ale	Culture	5 g	---

Notes

- zakwaszane w kotle -48h, 35st
  Mar 30, 2024, 5:39 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.