

## #34 Lihtenheiner (Sea of Madness)

- Gravity **10 BLG**
- ABV **4 %**
- IBU **10**
- SRM **3.3**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **28.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.66 kg (55.9%)	80 %	4
Grain	Pilzneński	1.5 kg (31.5%)	81 %	4
Grain	Weyermann - Carapils	0.6 kg (12.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2.3 g	Boil	10 min
Fining	Whirlfloc	1 g	Boil	10 min

### Notes

- Zakwaszenie w kotle lactobacillus plantarum (SanProbi IBS).  
*Feb 24, 2021, 10:33 PM*