

## #84 delete (Lichtenhainer)

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **13**
- SRM **3.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **8.8 liter(s)**
- Trub loss **6 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **9.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **3.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	No. 19 Floor Malt 5,5-7,5 EBC Maris Otter Crisp	1 kg (83.3%)	80 %	6.5
Grain	Viking Malt Wędzony Czereśnią	0.2 kg (16.7%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2018 granulat	10 g	60 min	4 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z granatu	100 g	Primary	12 day(s)

### Notes

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

- Sok z granatu ostrożnie  
*Nov 19, 2020, 1:48 PM*