

# Erbe Thüringens Lichtenhainer

- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **4.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Bukiem Steinbach	1 kg (18.2%)	80 %	5
Grain	Słód Wędzony Bukiem Castlemalting	0.5 kg (9.1%)	80 %	10
Grain	Słód Wędzony Czereśnią Viking Malt	1 kg (18.2%)	80 %	10
Grain	Słód Pilzneński Bestmalz	1 kg (18.2%)	80 %	4
Grain	Słód Pszeniczny Grodziski Weyermann	2 kg (36.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	30 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Espe Kveik	Ale	Liquid	125 ml	FM