

# Lichtenchainer

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **11**
- SRM **3.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.3 liter(s)**

## Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 0.85 kg (45.9%) | 80 %  | 5   |
| Grain | Pszeniczny             | 0.85 kg (45.9%) | 85 %  | 4   |
| Grain | Weyermann - Carapils   | 0.15 kg (8.1%)  | 78 %  | 4   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruh | 10 g   | 60 min | 4.3 %      |