

# LichtencheinerLM24

- Gravity **10 BLG**
- ABV **4 %**
- IBU **10**
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **30 C**, Time **5 min**
- Temp **50 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **31.7C**
- Add grains
- Keep mash **5 min** at **30C**
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (51.3%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	1.25 kg (32.1%)	80 %	3
Grain	Viking Wędzony bukiem	0.25 kg (6.4%)	82 %	10
Grain	Zakwaszający	0.2 kg (5.1%)	82 %	---
Grain	Strzegom Wiedeński	0.2 kg (5.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	20 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11.5 g	---

## Notes

- Ześrutowany słód wsypujemy do 12 l wody o temperaturze 70 C i ustalamy pH 5,4.

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

Wysładzanie 65 C przez 60 min.  
Potem wygrzew.  
Wysładzamy do 22 l.

10 min gotowania.  
Potem schładzamy do 42 C - 15 kapsułek Sanprobi IBS przez 18 - 20 h.

60 min gotowania  
*Mar 13, 2024, 7:49 PM*