

# Lichtenhainer

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **10**
- SRM **3.1**
- Style **Specialty Beer**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.1%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (28.6%)	80 %	3
Grain	Wędzony bukiem Viking Malt	0.5 kg (14.3%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spält	15 g	60 min	5.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Probiotyk	15 g	Boil	1440 min