

# LICHTENHAINER

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **16**
- SRM **2.6**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (58.8%)	80 %	3
Grain	Pilzneński	0.7 kg (41.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel własnej hodowli	8 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove West coast	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	30 g	Secondary	7 day(s)