

# PP Lichtenhainer

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **8**
- SRM **3.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **17 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.64 kg (57.5%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.36 kg (32.5%)	80 %	3
Grain	Wędzony bukiem Viking Malt	0.11 kg (10%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	4.44 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6.11 g	Fermentis

## Notes

- Gotowanie przed zakwaszaniem: 15m  
Zakwaszanie Probiotykiem Sanprobi IBS (4 kapsułki) do około 3,9-4 ph  
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