

## Lichten/Grodzisz

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **16**
- SRM **3.2**
- Style **Other Smoked 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (32.3%)	82 %	5
Grain	Pszeniczny	1 kg (32.3%)	85 %	4
Grain	Strzegom Pilzneński	0.7 kg (22.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (12.9%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	40 g	60 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew

### Notes

- Lichtenheiner zadać gęstwą US-05  
*Sep 25, 2017, 12:53 AM*