

Lichten/Grodzisz

- 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
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