

# Lichtenchainer

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **11**
- SRM **3.3**
- 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 **75 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	0.85 kg (45.9%)	80 %	5
Grain	Pszeniczny	0.85 kg (45.9%)	85 %	4
Grain	Weyermann - Carapils	0.15 kg (8.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	10 g	60 min	4.3 %