

# LICHTENHAINER

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **4.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	1.75 kg (50%)	82 %	10
Grain	Pszeniczny	1.05 kg (30%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.7 kg (20%)	80 %	3