

# Lichtenhainer

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **7**
- SRM **5.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **65.5 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód wędzony - grusza	0.6 kg (26.7%)	82 %	10
Grain	Słód wędzony - wiśnia	0.6 kg (26.7%)	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	0.9 kg (40%)	82 %	10
Grain	Acid Malt	0.15 kg (6.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	30 min	7.1 %
Boil	Cascade	5 g	5 min	7.1 %
Aroma (end of boil)	Cascade	5 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	120 ml	Fermentum Mobile