

# Lichtenhainer v4

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **5.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 0.6 kg (23.1%) | 81 %  | 4   |
| Grain | Viking Wędzony bukiem | 2 kg (76.9%)   | 82 %  | 10  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 10 g   | 60 min | 7 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale  | Dry  | 6 g    | ---        |

## Extras

| Type        | Name              | Amount | Use for   | Time     |
|-------------|-------------------|--------|-----------|----------|
| Water Agent | Kwas mlekowy 80pr | 30 g   | Secondary | 3 day(s) |