

Lichtenheiner

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **8**
- SRM **3.1**

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 **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (57.1%) | 81 % | 4 |
| Grain | Grodziski pszoniczny wędzony dębem | 1 kg (28.6%) | 80 % | 3 |
| Grain | Wędzony bukiem Viking Malt | 0.5 kg (14.3%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 15 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|------|
| Other | Sanprobi IBS | 9 g | Mash | --- |

Notes

- Wg receptury z Piwowara wędzony dębem 1.25, bukiem 0.25
pH wody ustabilizować na poziomie 5,3-5,5

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Sanprobi - zadane 15 kapsułek do brzeczki schłodzonej do temp 42C. Utrzymana temp przez 24h (lub inne mlekowe)

Fermentacja 17-20C

Refermentacja 190g glukozy / 20l

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