

Dry hopped Lichtenheiner

- Gravity **8.8 BLG**
- ABV ---
- IBU **13**
- SRM **3.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **38.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (63.2%)	80 %	4
Grain	Pilzneński	1 kg (21.1%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (5.3%)	80 %	6
Grain	diastatic	0.5 kg (10.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Lactobacillus	Ale	Culture	10 g	Wyeast Labs
Safale S-04	Ale	Dry	10 g	Safale