

LICHTENHAINER

- 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 |