

LICHTENHAINER V2

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **17**
- SRM **3.8**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Pilznieński | 1 kg (50%) | 81 % | 4 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (50%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Własna hodowla | 10 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 5.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|----------|--------|
| Water Agent | Kwas Mlekowy | 30 g | Bottling | --- |
| Fining | whirfloc | 1 g | Boil | 10 min |