

# LICHTENHAINER V2

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- 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