Brewer's Friend
Brewing With Total Confidence

PROFILE

Brew Session

BACK TO DASHBOARD | LOG ENTRY | PRINT RECIPE | PRINT STEPS | RECIPE

Lichtenhainer

Batch Code: 160
Brew Date: 30/07/2026 *Days (+3)*
Efficiency: 75% *(brew house)*
Method: All Grain
Pre Boil Gravity: 1.037 *(recipe based estimate)*
Boil Time: 15 min
Style: Lichtenhainer
Post Boil Gravity: 1.038 *(recipe based estimate)*
Batch Size: 20.8 liters *(fermentor volume)*

Original Gravity:	Final Gravity:	ABV (standard):	IBU (tinseth):	SRM (morey):	Mash pH	Cost $
1.038	1.005	4.3%	7.5	3.2	5.7	16.08

✓ Planning | ✓ Brewing | 3 Primary Fermentation | 4 Secondary Fermentation | 5 Conditioning | 6 Ready To Drink | 7 All Gone

Primary Fermentation

Brew Log | Brew Steps | Water Requirements | Water Chemistry | Mash Calculator | Recipe View | Notes | Fermentation | Blended & Split | Edit

Batch Performance

Efficiency

Conversion: 100.5%

- **Pre-Boil:** 91% 33.8 ppg
- **Ending Kettle:** 81% 30.4 ppg
- **Brew House:** 81% 30 ppg

Efficiency Calculations FAQ

Wort Volume

20.75 Liters

- **Expected OG:** 1.038
- **Actual OG:** 1.041

Expected 20.8 Liters of fermentable wort.

Alcohol and Attenuation

Pending - Add Log Entry

Requires Brew Day Complete and Fermentation Complete log entries with gravity readings.

ABV Calculations FAQ

Amount Packaged

Pending - Add Log Entry

Requires Packaged log entry with a volume reading. We estimated a package volume of 20.8 Liters

Bottling Calculator
Priming Calculator
Keg PSI Calculator
Label Generator

Label Generator

Brew Log

Add Log Entry

Filter

4 Logs

Event	Days	Volume	Gravity	Temp	pH	Date	Updated	Comment	
Pre-Boil Gravity	-1	22.8 Liters	1.042	104 °F	4.64	29/07/2026 18:05 *3 days ago*	29/07/2026 22:13 *3 days ago*		Edit
Mash Complete	-1	13	1.072	84.5 °F	4.73	29/07/2026 18:35 *3 days ago*	29/07/2026 22:09 *3 days ago*	I used my PH meter for the first time. I did forget to shake it bit to get bubbles off so not sure if it is off or not. PH test strip was around 4.6.	Edit
Boil Complete	-1	21 Liters	1.041	68 °F	5.6	29/07/2026 20:27 *3 days ago*	29/07/2026 22:11 *3 days ago*		Edit

Event	Days	Volume	Gravity	Temp	pH	Date	Updated	Comment	
Brew Day Complete	-1	20.75 Liters	1.041	68 °F	5.6	29/07/2026 22:14 *3 days ago*	29/07/2026 22:14 *3 days ago*		Edit

Last Updated: 29/07/2026 22:15