

pozywka

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **4**

Batch size

- Expected quantity of finished beer **1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**

Mash step by step

- Heat up **0.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **1.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 0.2 kg (100%) | 81 % | 6 |