

Starter

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU ---
- SRM **2.9**

Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2 liter(s)**
- Boil time **15 min**
- Evaporation rate **1 %/h**
- Boil size **2.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1 liter(s)**
- Total mash volume **1.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **2.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.333 kg (100%) | 81 % | 4 |