

## Starter bez ekstraktu i kolby

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **5.5**

### Batch size

- Expected quantity of finished beer **0.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **0.7 liter(s)**
- Boil time **20 min**
- Evaporation rate **15 %/h**
- Boil size **0.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **0.5 liter(s)**
- Total mash volume **0.7 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**

### Mash step by step

- Heat up **0.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **65C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **0.8 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 0.15 kg (100%) | 79 %  | 10  |

### Yeasts

| Name                    | Type  | Form   | Amount | Laboratory  |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 150 ml | Wyeast Labs |