test

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **---**
- SRM **2.7**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.4 liter(s)**
- Total mash volume **0.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **0.4 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **1.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.15 kg *(100%)*	85 %	4