

Starter bez ekstraktu i kolby

- 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 |