

# pozywka

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- 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