

## Starter

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- 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