Starter

- Gravity 11.2 BLG
- ABV 4.5 %
- IBU ---
- SRM **3.3**

Batch size

- Expected quantity of finished beer 1 liter(s)
- Trub loss 5 %
- Size with trub loss 1.1 liter(s)
- Boil time 40 min
- Evaporation rate 10 %/h
- Boil size 1.2 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 0.7 liter(s)
- Total mash volume 0.9 liter(s)

Steps

• Temp 68 C, Time 50 min

Mash step by step

- Heat up 0.7 liter(s) of strike water to 74.9C
- · Add grains
- Keep mash 50 min at 68C
- Sparge using 0.7 liter(s) of 76C water or to achieve 1.2 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.2 kg <i>(100%)</i>	85 %	4