

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

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.2 kg (100%)	85 %	4