

Starter termomix

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU ---
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **1.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1.5 liter(s)**
- Boil time **15 min**
- Evaporation rate **5 %/h**
- Boil size **1.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1 liter(s)**
- Total mash volume **1.3 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **1.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.25 kg (100%)	81 %	4