

#00 Starter drożdżowy

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.2**

Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **0.8 liter(s)**
- Total mash volume **1.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 0.4 kg (100%) | 81 % | 4 |

Notes

- #60 starter 2L, 0.4kg siodu pilzneńskiego. Finalnie 1.6L 1.055 OG
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