

## test

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU ---
- SRM **2.7**

### Batch size

- Expected quantity of finished beer **1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.4 liter(s)**
- Total mash volume **0.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **0.4 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **1.2 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pszeniczny | 0.15 kg (100%) | 85 %  | 4   |