

# Starka

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **32.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **60 min**
- Temp **100 C**, Time **10 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **100C**
- Sparge using **-30 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	6 kg (50%)	85 %	8
Grain	Strzegom Pilzneński	2 kg (16.7%)	80 %	4
Grain	Strzegom Karmel 150	1 kg (8.3%)	75 %	150
Grain	Strzegom Czekoladowy 1200	1 kg (8.3%)	68 %	1202
Liquid Extract	WES ekstrakt słodowy jasny	2 kg (16.7%)	80 %	45

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis