STARTER

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **---**
- SRM **4**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **2.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1.4 liter(s)**
- Total mash volume **1.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **1.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **2.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.35 kg *(100%)*	85 %	7