

# 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  |