

## Starter 4L

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- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **3 %**
- Size with trub loss **4.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **4.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **1.6 liter(s)**
- Total mash volume **2.3 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**

### Mash step by step

- Heat up **1.6 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **4.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 0.7 kg (100%) | 80 %  | 6   |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml  | Fermentum Mobile |