

## starter

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.9**

### Batch size

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

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **0.7 liter(s)**
- Total mash volume **0.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **0.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **1.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.2 kg (100%)	80 %	5