

## Starter

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.3**

### Batch size

- Expected quantity of finished beer **1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **1.2 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 **68 C**, Time **50 min**

### Mash step by step

- Heat up **0.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **1.2 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pszeniczny | 0.2 kg (100%) | 85 %  | 4   |