

B-Ready BIAB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	4 kg (80%)	85 %	5
Grain	Weyermann - Rye Malt	1 kg (20%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	30 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis