

Beat the Brit - BIAB

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **8**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **34.4 liter(s)**
- Total mash volume **40.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **34.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (65%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.3%)	79 %	22
Grain	Pszeniczny	0.6 kg (9.8%)	85 %	4
Grain	Aromatic Malt	0.5 kg (8.1%)	78 %	51
Grain	Special B Malt	0.05 kg (0.8%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Boil	Fuggles	20 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	1 g	Boil	10 min