

Pszeciemne BIAB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **16.7**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.4%) | 73 % | 1001 |
| Grain | Pszeniczny | 4 kg (88.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 30 g | 60 min | 3 % |

Yeasts

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