

# Bia Hoi

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **13**
- SRM **2.9**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **14 %/h**
- Boil size **6.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **3.9 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **6.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	0.65 kg (74.7%)	82 %	4
Grain	Rye, Flaked	0.22 kg (25.3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	4 g	15 min	13.2 %