

## bb4

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.4%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (14.1%)	82 %	5
Grain	Carabelge	0.5 kg (7%)	80 %	30
Liquid Extract	Honey	0.6 kg (8.5%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	70 min	5.1 %
Boil	East Kent Goldings	25 g	20 min	5.1 %