

# 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   |
|---------|------------|--------|---------|--------|
| Finning | whirlflock | 1 g    | Boil    | 10 min |