

# bigbit

---

- Gravity **10.7 BLG**
- ABV ---
- IBU **32**
- SRM **8.3**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **54.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **38.3 liter(s)** of **76C** water or to achieve **54.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (78.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (18.1%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (3.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	55 min	10 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale