

# Pszeciemne BIAB

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- 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