

# 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     |