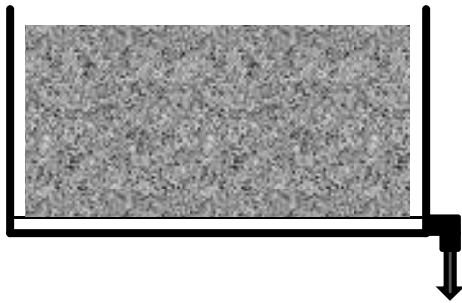


# Brew in a Bag (BIAB)

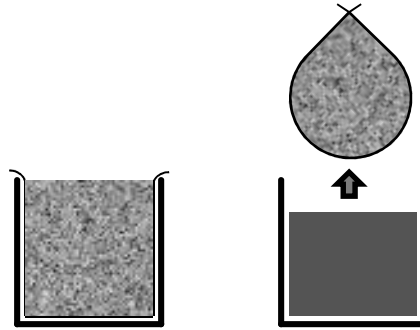
(But it should really be called mash in a bag)

## What is it?

Instead of mashing in a cooler and draining the liquid off the grain



You mash in a pot lined with a bag and lift the grain out of the liquid



Then let the bag drain into the pot (squeezing is allowed)

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## So what do you need?

A big pot  
+  
A bag

### Blue Hawk 2-Pack Plastic Bucket Paint Strainer

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\$2.28



Bags can also be made out of nylon voile

Rule of thumb: if you can fit your pot *inside* the bag, it's big enough.

Unfortunately nylon melts very easily, so:

- Keep the bag off the bottom of the pot while heating
- Watch the edges if using a propane burner

## You have to fit everything in one vessel\*

Grain Volume (1 G) +

Water retained in grain (0.85 G) +

Boil off (1 G) +

Kettle Trub (0.15 G) +

Final volume into fermenter (5 G)

**= 8 Gallons!**

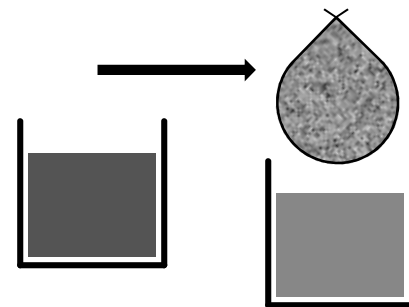
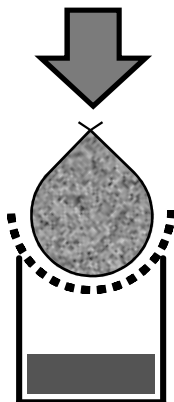
(plus a little space for peace of mind)

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### \* You really don't have to fit everything in one vessel

#### “Dunk Sparge”

Withhold a gallon or two from the mash and dunk the bag in it after removing, then drain the bag again



#### “Pour Sparge”

Withhold a gallon or two from the mash and pour it over the bag after removing it, collecting the runnings

In either case the water can be heated to ~170,  
similar to a “mash out”

# Pros and Cons

- It's cheap.
- It's fast. Draining and/or squeezing the bag only takes a few minutes, and you can be heating the rest of the wort to a boil at the same time. Also, there's less equipment to clean at the end of the brewday
- No chance of a stuck mash means you can mill finer which means you can increase your efficiency.
- If you mash in a pot you can add heat to maintain your mash temperature .
- Great for small experimental batches
- Flour will get through the bag and make your wort cloudy.
- You have to lift and hold many pounds of grain and hot water.
- Thin mashing can change the body of the final product.
- Not great for "big" beers
- Anything over 5 gallons is probably too much for a single person to handle.