

# Kazika Wielkiego

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **55**
- SRM **30.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.9%)	80 %	5
Grain	Pilzneński	1 kg (12%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (12%)	79 %	22
Grain	Strzegom Karmel 300	0.25 kg (3%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (3%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.2%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (6%)	60 %	3
Grain	Strzegom Barwiący	0.25 kg (3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	15 min	4 %
Dry Hop	Lublin (Lubelski)	50 g	14 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermoale	Ale	Dry	24 g	---