

# BIGKAKAP

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **23**
- SRM **5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                         | Amount          | Yield  | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Pilzneński                   | 6.75 kg (84.4%) | 81 %   | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.25 kg (3.1%)  | 73 %   | 20  |
| Sugar | Milk Sugar (Lactose)         | 1 kg (12.5%)    | 76.1 % | 0   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 25 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale  | Liquid | 250 ml | Yeast Bay  |