

# 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	lunga	25 g	60 min	11 %

## Yeasts

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