

Kazika Wielkiego

- 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 | --- |