

# Klika Dzika

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **41**
- SRM **48.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **50 min** at **69C**
- Keep mash **30 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (58.8%)	85 %	7
Grain	Abbey Malt Weyermann	0.3 kg (5.9%)	75 %	45
Grain	Weyermann Specjal W	0.3 kg (5.9%)	68 %	300
Grain	Barley, Torrefied	1 kg (19.6%)	79 %	4
Grain	Weyermann - Carafa III	0.25 kg (4.9%)	70 %	1024
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	4 %
Boil	Oktawia	50 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Kveik OSLO	Ale	Slant	200 ml	---
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