

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 |