

# Kazika Wielkiego

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- 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   | ---        |