

# Ale z Cara Munich

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **7.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (90.9%)	83 %	6
Grain	Weyermann CaraMunich Type 3	0.3 kg (9.1%)	--- %	150

dodałem na początku zacierania

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Boadicea	5 g	60 min	8.1 %
Boil	Boadicea	10 g	30 min	8.1 %
Aroma (end of boil)	Boadicea	35 g	5 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
classic english ale yeast	Ale	Dry	12 g	The Malt Miller