

# Babeczka - Karmelowe Wee heavy

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **57**
- SRM **19.2**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (72.7%)	85 %	7
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150
Grain	Weyermann - Carared	1 kg (18.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermantis SafAle T-58	Ale	Dry	23 g	Fermentis

## Notes

- Zacierać na słodko czyli jednak wyższa temperatura.  
*Apr 1, 2018, 12:23 AM*