

# CaraBody

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **53**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	85 %	5
Grain	Cara-body	2 kg (40%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.3 %
Boil	Columbus/Tomahawk/Zeus	20 g	25 min	16.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	2 min	16.3 %
Dry Hop	Willamette	30 g	4 day(s)	5 %
Dry Hop	Zythos	30 g	4 day(s)	9.2 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis