

# Caramel Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **9.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 3.5 kg (60.3%) | 81 %  | 4   |
| Grain | Pszeniczny          | 1 kg (17.2%)   | 85 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (17.2%)   | 79 %  | 10  |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.2%)  | 70 %  | 299 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |
| Boil    | Hallertau         | 25 g   | 30 min | 4.5 %      |
| Boil    | Hallertau         | 25 g   | 15 min | 4.5 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 30 min | 4 %        |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Lager | Dry  | 10 g   | Safale     |

## Notes

- Zasyt 67  
65°C 30 min  
72°C 30 min  
76°C mashout  
wysładzanie wodą ok. 78°C

Lubelski dodany jako ekstrakt gotowany 30 min w litrze wody  
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