

# Imieninowe Kamilkowe

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **25.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.2%)	80 %	5
Grain	Pszeniczny	2.5 kg (39.4%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (7.9%)	75 %	150
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	985
Grain	Czekoladowy	0.2 kg (3.1%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Cascade	25 g	1 min	6 %