

# Karmelowe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **28.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	0.3 kg (12.2%)	79 %	22
Grain	Red Ale	0.65 kg (26.5%)	80.5 %	2
Grain	Special B Malt	0.6 kg (24.5%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.2 kg (8.2%)	75 %	45
Grain	Aromatic Malt	0.2 kg (8.2%)	78 %	51
Grain	Platki owsiane	0.5 kg (20.4%)	65 %	3