

# Karolcia

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **24.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (62.7%) | 85 %  | 7   |
| Grain | Carafa II                 | 0.1 kg (2%)    | 70 %  | 812 |
| Grain | Jęczmień palony           | 0.3 kg (5.9%)  | 55 %  | 985 |
| Grain | płatki jęczmienne         | 0.5 kg (9.8%)  | 60 %  | 4   |
| Grain | Płatki owsiane            | 1 kg (19.6%)   | 60 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 30 g   | 55 min | 5 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.7 g | Fermentis  |

## Extras

| Type  | Name              | Amount | Use for   | Time      |
|-------|-------------------|--------|-----------|-----------|
| Spice | cynamon           | 20 g   | Secondary | 21 day(s) |
| Spice | goździki          | 10 g   | Secondary | 21 day(s) |
| Spice | skórka pomarańczy | 20 g   | Secondary | 21 day(s) |
| Spice | Wanilia           | 20 g   | Boil      | 10 min    |