

#12 karmel light

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **10**
- Style **Mild**

Batch size

- Expected quantity of finished beer **27.8 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Extra Pale Crisp	3 kg (40%)	82 %	3
Grain	KARMELOWY 50 Viking Malt	0.3 kg (4%)	75 %	50
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	KARMELOWY CRYSTAL 400	0.2 kg (2.7%)	72 %	400
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Boil	Magnum	25 g	10 min	11.8 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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