

# Carlberg

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **61 C**, Time **10 min**
- Temp **70 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **43C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	33.3 g	90 min	11.5 %
Boil	Lublin (Lubelski)	50 g	45 min	3.3 %
Boil	Lublin (Lubelski)	17 g	10 min	3.3 %

## Yeasts

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