

# Carlberg

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Premiant	10 g	90 min	8.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	45 min	4 %

## Yeasts

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