

# Karczmarz

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **15.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Jasny	3.2 kg (78%)	80 %	30
Liquid Extract	Profimator Malt Dark	0.9 kg (22%)	70 %	135

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	50 min	7 %
Aroma (end of boil)	English Golding	30 g	10 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Top	Ale	Dry	6 g	---