

# KarmAle

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **6.8**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (69.4%) | 80 %  | 6   |
| Grain | Strzegom Karmel 30   | 1 kg (20.4%)   | 75 %  | 30  |
| Grain | Colorado Crystal     | 0.5 kg (10.2%) | 80 %  | 20  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash    | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |
| Mash    | Lublin (Lubelski) | 60 g   | 15 min | 4 %        |

## Yeasts

| Name | Type  | Form   | Amount | Laboratory |
|------|-------|--------|--------|------------|
| s33  | Lager | Liquid | 200 ml | ---        |