

# Karmelove

---

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **24**
- SRM **42.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel Aromatic VM	1.3 kg (41.3%)	78 %	51
Grain	Pilznieński	1.3 kg (41.3%)	81 %	4
Grain	Palona pszenica Optima	0.3 kg (9.5%)	70 %	1024
Sugar	Mleko w proszku	0.25 kg (7.9%)	51 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	5.5 %