

# KARMELOVE - KARMELOWE pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **15.3**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Carawheat         | 1.5 kg (23.1%) | 77 %  | 97  |
| Grain | Caramunich® typ I             | 1 kg (15.4%)   | 73 %  | 80  |
| Grain | Pilzneński                    | 2 kg (30.8%)   | 81 %  | 4   |
| Grain | Weyermann - Pszeniczny ciemny | 2 kg (30.8%)   | 85 %  | 15  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 30 g   | 60 min | 3.5 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type   | Name     | Amount | Use for  | Time  |
|--------|----------|--------|----------|-------|
| Flavor | Ksylitor | 300 g  | Bottling | 7 min |