

# Karmelowe gunwo krówka RIS

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU ---
- SRM **36.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Caramel Aromatic VM         | 1.5 kg (29.4%) | 72 %  | 236 |
| Grain | Pilzneński                  | 3 kg (58.8%)   | 81 %  | 4   |
| Grain | Caramunich® typ I           | 0.3 kg (5.9%)  | 73 %  | 80  |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (5.9%)  | 72 %  | 236 |