

## #37 Karmi

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **10**
- SRM **17.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **28.7 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

### Steps

- Temp **72 C**, Time **90 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Żytni	0.5 kg (12.5%)	85 %	8
Grain	Biscuit Malt	0.5 kg (12.5%)	79 %	45
Grain	Strzegom Karmel 600	0.5 kg (12.5%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.5 kg (12.5%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	61 min	7.8 %
Boil	Marynka	12 g	6 min	7.8 %