

# Ala Karmi

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **9**
- SRM **25.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (73.2%)	80 %	4
Grain	Strzegom Karmel 600	0.5 kg (12.2%)	68 %	601
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (12.2%)	81 %	4
Grain	Strzegom Barwiący	0.1 kg (2.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	3.7 %
Boil	Lublin (Lubelski)	15 g	10 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	500 g	Boil	10 min
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