

Festiwalowe Carrot Cake Ale

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **15**
- SRM **8.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Munich Malt | 2 kg (28.6%) | 80 % | 18 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.1%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|----------|
| Flavor | laktoza | 1000 g | Boil | 60 min |
| Flavor | Marchew pieczona puree | 5000 g | Mash | 60 min |
| Spice | Cynamon | 5 g | Boil | 60 min |
| Spice | imbir | 5 g | Boil | 60 min |
| Flavor | Marchew Sok | 1000 g | Secondary | 3 day(s) |