

Karmelowe gunwo krówka RIS

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **38.2**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1.5 kg (26.8%) | 79 % | 22 |
| Grain | Caramel Aromatic VM | 1.5 kg (26.8%) | 72 % | 236 |
| Grain | Pilzneński | 2 kg (35.7%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.3 kg (5.4%) | 73 % | 80 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (5.4%) | 72 % | 236 |

Notes

- Dowalić z laktozy kilka BLG + te masy krówkowe XD
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