

# Karypel

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	Carahell	1 kg (14.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	90 min	11 %
Boil	Nelson Sauvín	20 g	30 min	11 %
Aroma (end of boil)	Nelson Sauvín	15 g	10 min	11 %
Aroma (end of boil)	Nelson Sauvín	15 g	1 min	11 %
Dry Hop	Nelson Sauvín	30 g	5 day(s)	11 %
Whirlpool	Nelson Sauvín	20 g	2 min	11 %
Dry Hop	Nelson Sauvín	20 g	1 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	---