

# Caramel Ale #1

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **21.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale  | 4 kg (61.5%)  | 80.5 % | 6   |
| Grain | BESTMALZ - Best Melanoidin | 1 kg (15.4%)  | 75 %   | 71  |
| Grain | Weyermann - Carared        | 1 kg (15.4%)  | 75 %   | 45  |
| Grain | Caraaroma                  | 0.5 kg (7.7%) | 78 %   | 400 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 25 g   | 60 min | 7 %        |
| Boil    | Challenger | 25 g   | 20 min | 7 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 0.5 g  | Boil    | 15 min |

|        |          |     |           |          |
|--------|----------|-----|-----------|----------|
| Fining | Żelatyna | 5 g | Secondary | 3 day(s) |
|--------|----------|-----|-----------|----------|