

# Carmel-by-the-Sea

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **11.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.6 kg (31.4%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (19.6%)	79 %	10
Grain	Strzegom Karmel 150	0.28 kg (5.5%)	75 %	150
Grain	Biscuit Malt	0.21 kg (4.1%)	79 %	45
Grain	Strzegom Monachijski typ II	1.81 kg (35.5%)	79 %	22
Grain	Karmelowy Czerwony	0.2 kg (3.9%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	15 min	10 %
Boil	Simcoe	5 g	30 min	13.2 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Mosaic	5 g	10 min	10 %
Boil	Simcoe	5 g	10 min	13.2 %
Boil	Simcoe	5 g	5 min	13.2 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Boil	Mosaic	5 g	5 min	10 %
Boil	Chinook	4 g	50 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	Fermentis