

# KarmAle

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **6.8**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (69.4%)	80 %	6
Grain	Strzegom Karmel 30	1 kg (20.4%)	75 %	30
Grain	Colorado Crystal	0.5 kg (10.2%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	40 g	60 min	4 %
Mash	Lublin (Lubelski)	60 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Lager	Liquid	200 ml	---