

karmelove

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **10.2**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (93.8%)	80 %	4
Grain	Strzegom Karmel 300	0.08 kg (6.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	8 g	40 min	4.6 %
Boil	Lublin (Lubelski)	6 g	15 min	4.6 %
Boil	Magnum	6 g	5 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	---