

# karmelove

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- 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   | ---        |