

# KARMELOVE - KARMELOWE pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **15.3**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carawheat	1.5 kg (23.1%)	77 %	97
Grain	Caramunich® typ I	1 kg (15.4%)	73 %	80
Grain	Pilzneński	2 kg (30.8%)	81 %	4
Grain	Weyermann - Pszeniczny ciemny	2 kg (30.8%)	85 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ksylitor	300 g	Bottling	7 min