

Karmelowe gunwo krówka RIS

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **38.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (26.8%)	79 %	22
Grain	Caramel Aromatic VM	1.5 kg (26.8%)	72 %	236
Grain	Pilzneński	2 kg (35.7%)	81 %	4
Grain	Caramunich® typ I	0.3 kg (5.4%)	73 %	80
Grain	Caramel/Crystal Malt - 120L	0.3 kg (5.4%)	72 %	236

Notes

- Dowalić z laktozy kilka BLG + te masy krówkowe XD
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