

CaraBody

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **53**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 85 % | 5 |
| Grain | Cara-body | 2 kg (40%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 16.3 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 25 min | 16.3 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 2 min | 16.3 % |
| Dry Hop | Willamette | 30 g | 4 day(s) | 5 % |
| Dry Hop | Zythos | 30 g | 4 day(s) | 9.2 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 4 day(s) | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |