

# Caramel Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **9.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (60.3%)	81 %	4
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Strzegom Karmel 300	0.3 kg (5.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Hallertau	25 g	30 min	4.5 %
Boil	Hallertau	25 g	15 min	4.5 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Lager	Dry	10 g	Safale

## Notes

- Zasymp 67  
65°C 30 min  
72°C 30 min  
76°C mashout  
wysładzanie wodą ok. 78°C

Lubelski dodany jako ekstrakt gotowany 30 min w litrze wody  
Nov 17, 2018, 6:05 PM