

# karmel

- Gravity **19.3 BLG**
- ABV ---
- IBU **31**
- SRM **48.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niestodowana	1 kg (14.3%)	75 %	3
Grain	Strzegom Karmel 300	0.43 kg (6.1%)	70 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.57 kg (8.1%)	73 %	1001
Grain	Briess - Pilsen Malt	1 kg (14.3%)	80.5 %	2
Grain	Strzegom Wiedeński	1.5 kg (21.4%)	79 %	10
Grain	Pszeniczny	1.5 kg (21.4%)	85 %	4
Sugar	Dememera Sugar	0.5 kg (7.1%)	100 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	60 min	10 %
Boil	Marynka	15 g	30 min	10 %
Aroma (end of boil)	Marynka	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	100 ml	Wyeast Labs