

Karmelove

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **24**
- SRM **42.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Caramel Aromatic VM | 1.3 kg (41.3%) | 78 % | 51 |
| Grain | Pilznieński | 1.3 kg (41.3%) | 81 % | 4 |
| Grain | Palona pszenica Optima | 0.3 kg (9.5%) | 70 % | 1024 |
| Sugar | Mleko w proszku | 0.25 kg (7.9%) | 51 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 20 g | 60 min | 5.5 % |