

KarmeLOVE Double

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **30.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.7%)	75 %	30
Grain	Strzegom Czekoladowy jasny	1.5 kg (20%)	68 %	400
Grain	Strzegom Karmel 30	0.5 kg (6.7%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (6.7%)	75 %	150
Grain	Pilzneński	1 kg (13.3%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	opal de	50 g	20 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	20 min	15.5 %
Dry Hop	Sybilla	100 g	10 day(s)	3.5 %
Dry Hop	Strisselspalt	50 g	7 day(s)	4 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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

Extras

Type	Name	Amount	Use for	Time
Spice	habanero	10 g	Boil	38 min