

Karmelowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **28.9**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 0.3 kg (12.2%) | 79 % | 22 |
| Grain | Red Ale | 0.65 kg (26.5%) | 80.5 % | 2 |
| Grain | Special B Malt | 0.6 kg (24.5%) | 65.2 % | 315 |
| Grain | Abbey Malt Weyermann | 0.2 kg (8.2%) | 75 % | 45 |
| Grain | Aromatic Malt | 0.2 kg (8.2%) | 78 % | 51 |
| Grain | Płatki owsiane | 0.5 kg (20.4%) | 65 % | 3 |