

Karypel

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (85.7%) | 79 % | 6 |
| Grain | Carahell | 1 kg (14.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 30 g | 90 min | 11 % |
| Boil | Nelson Sauvín | 20 g | 30 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 15 g | 10 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 15 g | 1 min | 11 % |
| Dry Hop | Nelson Sauvín | 30 g | 5 day(s) | 11 % |
| Whirlpool | Nelson Sauvín | 20 g | 2 min | 11 % |
| Dry Hop | Nelson Sauvín | 20 g | 1 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 5 g | --- |