

## Red z karmelem

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **1.7**

### 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	red ale	2.5 kg (50%)	90 %	---
Grain	red active	1 kg (20%)	90 %	---
Grain	Pilzński	1 kg (20%)	81 %	4
Grain	Pszeniczny	0.4 kg (8%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Aroma (end of boil)	Cascade	45 g	15 min	6 %