

# wiedenski karmel

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **11.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **64 C**, Time **65 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (82.6%)	79 %	10
Grain	Strzegom Karmel 150	1 kg (16.5%)	75 %	100
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.8 %
Aroma (end of boil)	Marynka	50 g	15 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa