

#15 Karmel jasny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **10**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **27.8 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (13.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Grain	Karmelowy 50 - Viking Malt	2 kg (27.8%)	79 %	50
Grain	Best Ale Crisp	2 kg (27.8%)	80 %	5
Grain	Strzegom Wiedeński	1.2 kg (16.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	50 min	5.7 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	---