

## #27 solanka karmelanka

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **28.7**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	3.5 kg (58.3%)	75 %	150
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	15 g	30 min	10 %
Boil	Marynka	5 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min

### Notes

- do calej warki dodana laktoza 500g chyba dam polowe rozleje po skonczonej fermentacji, do drugiej polowy dodam solanke ~0,5g na litr soli i dopiero rozleje  
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