

# Ale z Cara Munich

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **7.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp              | 3 kg (90.9%)  | 83 %  | 6   |
| Grain | Weyermann<br>CaraMunich Type 3 | 0.3 kg (9.1%) | --- % | 150 |

dodałem na początku zacierania

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Boadicea | 5 g    | 60 min | 8.1 %      |
| Boil                | Boadicea | 10 g   | 30 min | 8.1 %      |
| Aroma (end of boil) | Boadicea | 35 g   | 5 min  | 8.1 %      |

## Yeasts

| Name                      | Type | Form | Amount | Laboratory      |
|---------------------------|------|------|--------|-----------------|
| classic english ale yeast | Ale  | Dry  | 12 g   | The Malt Miller |