

Festiwalowe Carrot Cake Ale

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **15**
- SRM **8.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Munich Malt	2 kg (28.6%)	80 %	18
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.1%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	60 min
Flavor	Marchew pieczona puree	5000 g	Mash	60 min
Spice	Cynamon	5 g	Boil	60 min
Spice	imbir	5 g	Boil	60 min
Flavor	Marchew Sok	1000 g	Secondary	3 day(s)