

# Karmelove

---

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **19**
- SRM **42.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel Aromatic VM	1.3 kg (32.9%)	78 %	51
Grain	Pilznieński	1.3 kg (32.9%)	81 %	4
Grain	Palona pszenica Optima	0.3 kg (7.6%)	70 %	1024
Sugar	Mleko w proszku	0.25 kg (6.3%)	51 %	0
Sugar	Karob	0.8 kg (20.3%)	62 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	5.5 %