

# KarmeLove

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **16**
- SRM **11.2**
- Style **Belgian Pale 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Cara Ruby Castle	1 kg (14.3%)	72 %	49
Grain	Karmelowy Jasny 30EBC	2 kg (28.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	alta	5 g	35 min	11 %
Aroma (end of boil)	Mandarina Bavaria	34 g	15 min	7.6 %