

KarmeLove

- 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 % |