

# Karmelowe

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **28.9**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 0.3 kg (12.2%)  | 79 %   | 22  |
| Grain | Red Ale                     | 0.65 kg (26.5%) | 80.5 % | 2   |
| Grain | Special B Malt              | 0.6 kg (24.5%)  | 65.2 % | 315 |
| Grain | Abbey Malt Weyermann        | 0.2 kg (8.2%)   | 75 %   | 45  |
| Grain | Aromatic Malt               | 0.2 kg (8.2%)   | 78 %   | 51  |
| Grain | Płatki owsiane              | 0.5 kg (20.4%)  | 65 %   | 3   |