

# Karolcia

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **24.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (62.7%)	85 %	7
Grain	Carafa II	0.1 kg (2%)	70 %	812
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	płatki jęczmienne	0.5 kg (9.8%)	60 %	4
Grain	Płatki owsiane	1 kg (19.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	55 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.7 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	20 g	Secondary	21 day(s)
Spice	goździki	10 g	Secondary	21 day(s)
Spice	skórka pomarańczy	20 g	Secondary	21 day(s)
Spice	Wanilia	20 g	Boil	10 min