

# Amerykański bursztyn (Double Amber IPA)

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **45**
- SRM **8.3**
- Style **American Amber 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (80%)	79 %	6
Grain	Weyermann - Caraamber	0.5 kg (6.7%)	75 %	65
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Centennial	30 g	60 min	10.5 %
Boil	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Whirlpool	Mosaic	30 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale