

# Amerykańskie Bursztynowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **12.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (73.6%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (7.4%)	75 %	30
Grain	Strzegom Wiedeński	0.5 kg (14.7%)	79 %	10
Grain	Strzegom Karmel 300	0.125 kg (3.7%)	70 %	299
Grain	Jęczmień palony	0.02 kg (0.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	5 g	20 min	5.2 %
Aroma (end of boil)	Simcoe	5 g	0 min	13.2 %
Boil	Simcoe	6 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min