

## Bursztyn #3

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **11.2**
- 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 **24.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Bursztynowy	1.7 kg (50%)	81 %	49
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	55 min	10 %
Boil	lunga	10 g	55 min	11 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Notes

- Warzenie 26 V - fermentacja 23 dni 15-16 C  
Butelkowanie 18 VI  
120zł całość  
Do połowy-10,5l-50g Citry na zimno (na 3,5 doby)  
140g Glukozy - ok 2.4 CO2  
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