

BURSZTYN

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **72**
- SRM **6.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (57.1%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Karmelowy Czerwony	0.5 kg (14.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Oktawia	15 g	20 min	7.1 %
Boil	Oktawia	10 g	7 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale