

Bursztynowa Komnata

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **11**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **22 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Weyermann - Caraamber | 0.5 kg (8.1%) | 75 % | 65 |
| Grain | Viking Wheat Malt | 0.5 kg (8.1%) | 83 % | 5 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 30 min | 11 % |
| Boil | lunga | 15 g | 15 min | 11 % |
| Boil | lunga | 15 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|---------|
| Spice | Gałązki jodły | 200 g | Mash | 120 min |
| Water Agent | Sól kuchenna | 15 g | Boil | 0 min |