

# Bursztynowe

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **41.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	3.4 kg (100%)	80 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	60 min	10 %
Boil	Cascade	10 g	50 min	6 %
Boil	Cascade	10 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Lager	Dry	11.5 g	---