

# Bursztynowy Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **45.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Viking Pale Ale malt	2 kg (25%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	15 min	6.9 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	6.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	20 g	Gozdawa