

# Poleski Bursztyn

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

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.55 kg (78.4%)	81 %	4
Grain	Monachijski	0.6 kg (10.3%)	80 %	16
Grain	Strzegom Karmel 150	0.31 kg (5.3%)	75 %	150
Grain	Abbey Malt Weyermann	0.31 kg (5.3%)	75 %	45
Grain	Czekoladowy	0.031 kg (0.5%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	27 g	60 min	4.7 %
Boil	Fuggles	27 g	20 min	4.7 %
Boil	Fuggles	27 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Wydajność wyszła jakoś 70%  
Jest 18 blg 17,5 l  
Uzyskałem 21,5 l ok. 14.5 blg brzezki

*Apr 17, 2020, 9:22 AM*