

# Polski Bursztyn

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **15.8**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (77.5%)	80 %	5
Grain	Cara Body	0.5 kg (7.8%)	75 %	10
Grain	Caramel Pale	0.3 kg (4.7%)	80 %	6
Grain	Strzegom Karmel 300	0.3 kg (4.7%)	70 %	299
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Strzegom Karmel 600	0.15 kg (2.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Aroma (end of boil)	Sybilla	30 g	7 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M54 Californian Lager	Lager	Slant	250 ml	Mangrove Jack's
Lub inne...				

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min