ALE BURSZTYN

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **11.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(76.9%)*	85 %	8
Grain	Weyermann - Caraamber	1 kg *(15.4%)*	75 %	80
Grain	Carahell	0.5 kg *(7.7%)*	77 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Whirlpool	Mosaic	30 g	10 min	10 %

Yeasts

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