

3. Polski Bursztyn

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **10.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (23.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.6%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (9.3%)	73 %	120
Grain	Weyermann - Carared	0.4 kg (9.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	20 g	45 min	9 %
Boil	Amora Preta	20 g	15 min	9 %
Whirlpool	Amora Preta	30 g	1 min	9 %
Dry Hop	Amora Preta	30 g	4 day(s)	9 %
Dry Hop	Lublin (Lubelski)	15 g	4 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar