

#67 Bursztynek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **7.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (61.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.3%) | 85 % | 4 |
| Grain | Monachijski | 0.4 kg (8.2%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.25 kg (5.2%) | 78 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (5.2%) | 73 % | 120 |
| Grain | Fawcett - Pale Chocolate | 0.05 kg (1%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Mosaic | 15 g | 10 min | 13.2 % |
| Boil | Rakau (NZ) | 15 g | 10 min | 10.5 % |
| Boil | Enigma (AUS) | 15 g | 10 min | 16.9 % |
| Aroma (end of boil) | Mosaic | 10 g | 3 min | 13.2 % |
| Aroma (end of boil) | Rakau (NZ) | 10 g | 3 min | 10.5 % |
| Aroma (end of boil) | Enigma (AUS) | 10 g | 3 min | 16.9 % |
| Whirlpool | Mosaic | 10 g | 0 min | 13.2 % |
| Whirlpool | Rakau (NZ) | 10 g | 0 min | 10.5 % |
| Whirlpool | Enigma (AUS) | 10 g | 0 min | 16.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|---------|------------|
| fm52 | Ale | Liquid | 1000 ml | --- |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- woda do zacierania: 21l
wysładzanie: 15l (podgrzewanie od temp. pokojowej w nierdzewce - 40min)
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