

## #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)  
*Jul 26, 2020, 10:35 PM*