

# ALE BURSZTYN

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- 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 |