

# bursztyn

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **64**
- SRM **8.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom Bursztynowy	2 kg (28.6%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	70 g	60 min	9.5 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Lomik	20 g	10 min	4.6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---