

# bursztynowe

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **20.6**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (80%)	79 %	10
Grain	Strzegom Karmel 100	1 kg (16%)	75 %	150
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	6.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	2.8 %
Aroma (end of boil)	Marynka	30 g	10 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa czech pilsner	Ale	Dry	10 g	---