

Bursztynowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **12.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Colorado pale ale | 2.2 kg (65.9%) | 82 % | 5 |
| Grain | Monachijski | 0.8 kg (24%) | 80 % | 16 |
| Grain | Pszeniczny | 0.2 kg (6%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.1 kg (3%) | 68 % | 601 |
| Grain | Weyermann - Carafa I | 0.04 kg (1.2%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 9.5 % |
| Boil | Perle | 15 g | 20 min | 7 % |
| Aroma (end of boil) | Perle | 15 g | 10 min | 7 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |