

Polski Bursztyn

- Gravity **14.5 BLG**
- ABV ---
- IBU **33**
- SRM **12.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **63 C**, Time **25 min**
- Temp **73 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (39.7%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (31.7%)	79 %	16
Grain	Strzegom Bursztynowy	1.2 kg (19%)	70 %	49
Grain	Strzegom pszeniczny	0.6 kg (9.5%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	80 min	3.5 %
Boil	Marynka	20 g	15 min	10 %
Boil	Sybilla	10 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis