

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 |