

ALE BURSZTYN

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **11.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (76.9%) | 85 % | 8 |
| Grain | Weyermann - Caraamber | 1 kg (15.4%) | 75 % | 80 |
| Grain | Carahell | 0.5 kg (7.7%) | 77 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Whirlpool | Mosaic | 30 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis Safale |