

# Amerykański bursztynek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **9.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.9%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Strzegom Karmel 30	0.25 kg (3.8%)	75 %	30
Grain	Karmelowy Czerwony	0.25 kg (3.8%)	75 %	59
Grain	Jęczmień palony	0.07 kg (1.1%)	55 %	985
Grain	Strzegom Pszeniczny	1 kg (15.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Whirlpool	Amarillo	50 g	5 min	9.5 %

## Yeasts

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