

Bursztyn

- Gravity **11 BLG**
- ABV ---
- IBU **28**
- SRM **11.2**
- 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 **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|--------------|-------|-----|
| Grain | Strzegom Bursztynowy | 1.7 kg (50%) | 81 % | 49 |
| Liquid Extract | Bruntal | 1.7 kg (50%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 55 min | 10 % |
| Boil | lunga | 10 g | 55 min | 11 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 12 % |
| Aroma (end of boil) | Simcoe | 20 g | 1 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |