

# Bursztynek, Bursztynek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **16.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **65.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **78.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42.2 liter(s)**
- Total mash volume **56.3 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **42.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **77C**
- Sparge using **50.4 liter(s)** of **76C** water or to achieve **78.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.85 kg (12.8%)	82 %	4
Grain	Strzegom Monachijski typ II	5.92 kg (40.9%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (13.8%)	79 %	10
Grain	płatki żytnie	2 kg (13.8%)	85 %	8
Grain	Cara Ruby Castle	0.7 kg (4.8%)	72 %	49
Grain	Arome Castle Malting	0.7 kg (4.8%)	72 %	100
Grain	Special B Malt	0.6 kg (4.1%)	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.4%)	68 %	1200
Sugar	cukier do refermentacji	0.4 kg (2.8%)	--- %	---
Grain	Strzegom Czekoladowy jasny	0.11 kg (0.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	38 g	60 min	9.4 %
Boil	Magnum pl	25 g	60 min	12.4 %
Aroma (end of boil)	Ekuanot	60 g	10 min	14 %
Aroma (end of boil)	Amarillo	60 g	5 min	7.1 %
Aroma (end of boil)	Cascade	60 g	1 min	6.9 %
Whirlpool	Amarillo 80-71 C 80 min	30 g	---	7.1 %
Whirlpool	Cascade 80-71 C 80 min	30 g	---	6.9 %
Whirlpool	Ekuanot 80-71 C 80 min	30 g	---	14 %
Dry Hop	Amarillo	40 g	5 day(s)	7.1 %
Dry Hop	Cascade	40 g	5 day(s)	6.9 %
Dry Hop	Ekuanot	40 g	5 day(s)	14 %