

# Bursztynek

- Gravity **13.1 BLG**
- ABV ---
- IBU **41**
- SRM **15.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale mix	4.3 kg (79.6%)	79 %	6
Grain	Strzegom Karmel 150	0.2 kg (3.7%)	75 %	150
Grain	Weyermann Caramunich I	0.5 kg (9.3%)	80 %	18
Grain	Special B Malt	0.2 kg (3.7%)	65.2 %	315
Grain	Abbey Castle	0.2 kg (3.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %
Boil	Cascade	20 g	10 min	6 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Cascade	30 g	0 min	6 %
Boil	Centennial	30 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	150 ml	Wyeast Labs