

# GLAZURNIK

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- Gravity **13.6 BLG**
- ABV ---
- IBU **43**
- SRM **12.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **39.2 liter(s)**
- Total mash volume **47.9 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **39.2 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (57.5%)	79 %	16
Grain	Strzegom Bursztynowy	0.3 kg (3.4%)	70 %	70
Grain	Strzegom Pilzneński	3 kg (34.5%)	80 %	4
Grain	Fawcett - Crystal Pszeniczny	0.4 kg (4.6%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	80 g	20 min	12.4 %
Aroma (end of boil)	Mosaic	20 g	10 min	12.4 %
Whirlpool	Citra	95 g	0 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	435 ml	Fermentis