

Jasne bursztynowe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (60.6%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (30.3%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.15 kg (4.5%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (4.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 5.5 g | 50 min | 9.5 % |
| Boil | Citra | 5.5 g | 50 min | 12 % |
| Boil | Amarillo | 6 g | 5 min | 9.5 % |
| Boil | Citra | 6 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Slant | 64 ml | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirflock | 1 g | Boil | 15 min |