

# Bursztynowy Lager

- Gravity **11.7 BLG**
- ABV ---
- IBU **13**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **45.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (62.5%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 %  | 16  |
| Grain | Viking Pale Ale malt       | 2 kg (25%)   | 80 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Sybilla           | 50 g   | 15 min   | 6.9 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 5 min    | 6.5 %      |
| Dry Hop             | Citra             | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name                    | Type  | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry  | 20 g   | Gozdawa    |