

#21 Jasny Bursztyn

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **7.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (16.7%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	22 g	60 min	12 %
Boil	Mosaic	21 g	30 min	12 %
Boil	Mosaic	6 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis