

## #67 Bursztynek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **7.6**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.3%)	85 %	4
Grain	Monachijski	0.4 kg (8.2%)	80 %	16
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (5.2%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (5.2%)	73 %	120
Grain	Fawcett - Pale Chocolate	0.05 kg (1%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	10 min	13.2 %
Boil	Rakau (NZ)	15 g	10 min	10.5 %
Boil	Enigma (AUS)	15 g	10 min	16.9 %
Aroma (end of boil)	Mosaic	10 g	3 min	13.2 %
Aroma (end of boil)	Rakau (NZ)	10 g	3 min	10.5 %
Aroma (end of boil)	Enigma (AUS)	10 g	3 min	16.9 %
Whirlpool	Mosaic	10 g	0 min	13.2 %
Whirlpool	Rakau (NZ)	10 g	0 min	10.5 %
Whirlpool	Enigma (AUS)	10 g	0 min	16.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm52	Ale	Liquid	1000 ml	---

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- woda do zacierania: 21l  
wysładzanie: 15l (podgrzewanie od temp. pokojowej w nierdzewce - 40min)  
*Jul 26, 2020, 10:35 PM*