

# Bursztynek

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2 kg (57.1%)   | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 1 kg (28.6%)   | 80 %  | 4   |
| Grain | pszenica crystal    | 0.5 kg (14.3%) | 70 %  | 150 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Marynka  | 10 g   | 60 min   | 10 %       |
| Boil    | Puławski | 20 g   | 60 min   | 4.3 %      |
| Boil    | Cascade  | 15 g   | 15 min   | 6 %        |
| Dry Hop | Ahtanum  | 30 g   | 3 day(s) | 5 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 6 g    | ---        |