

Bursztynek

- Gravity **13.1 BLG**
- ABV ---
- IBU **41**
- SRM **15.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pale Ale mix | 4.3 kg (79.6%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.7%) | 75 % | 150 |
| Grain | Weyermann Caramunich I | 0.5 kg (9.3%) | 80 % | 18 |
| Grain | Special B Malt | 0.2 kg (3.7%) | 65.2 % | 315 |
| Grain | Abbey Castle | 0.2 kg (3.7%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.9 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |
| Boil | Cascade | 30 g | 0 min | 6 % |
| Boil | Centennial | 30 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 150 ml | Wyeast Labs |