

# Bursztynowa APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **76**
- SRM **8.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.9 kg (39.6%)	79 %	6
Grain	Pszeniczny	1.8 kg (37.5%)	85 %	4
Grain	Karmelowy Czerwony	0.7 kg (14.6%)	75 %	59
Grain	Strzegom Karmel 30	0.4 kg (8.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	30 g	5 min	15.5 %
Boil	Simcoe	30 g	45 min	13.2 %
Aroma (end of boil)	Cascade	30 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis