

Bursztynowe Ale/Lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **6.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Viking Malt Red Ale	0.5 kg (11.1%)	81 %	70
Grain	Monachijski	0.5 kg (11.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	14 %
Boil	Magnat	10 g	15 min	14 %
Aroma (end of boil)	Sybilla	25 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German	Lager	Slant	200 ml	Gozdawa

Notes

- Wyladzanie 76°-78°
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