

## #16 Bursztynowe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **46.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Fermentables

| Type           | Name                            | Amount       | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny  | 1.7 kg (50%) | 81 %  | 26  |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (50%) | 90 %  | 621 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |
| Boil                | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |