

Bursztynek, Bursztynek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **16.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **65.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **78.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42.2 liter(s)**
- Total mash volume **56.3 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **42.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **77C**
- Sparge using **50.4 liter(s)** of **76C** water or to achieve **78.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pilsner malt | 1.85 kg (12.8%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 5.92 kg (40.9%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 2 kg (13.8%) | 79 % | 10 |
| Grain | płatki żytnie | 2 kg (13.8%) | 85 % | 8 |
| Grain | Cara Ruby Castle | 0.7 kg (4.8%) | 72 % | 49 |
| Grain | Arome Castle Malting | 0.7 kg (4.8%) | 72 % | 100 |
| Grain | Special B Malt | 0.6 kg (4.1%) | 65.2 % | 315 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (1.4%) | 68 % | 1200 |
| Sugar | cukier do refermentacji | 0.4 kg (2.8%) | --- % | --- |
| Grain | Strzegom Czekoladowy jasny | 0.11 kg (0.8%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|---------------------|-------------------------|------|----------|--------|
| Boil | Marynka | 38 g | 60 min | 9.4 % |
| Boil | Magnum pl | 25 g | 60 min | 12.4 % |
| Aroma (end of boil) | Ekuanot | 60 g | 10 min | 14 % |
| Aroma (end of boil) | Amarillo | 60 g | 5 min | 7.1 % |
| Aroma (end of boil) | Cascade | 60 g | 1 min | 6.9 % |
| Whirlpool | Amarillo 80-71 C 80 min | 30 g | --- | 7.1 % |
| Whirlpool | Cascade 80-71 C 80 min | 30 g | --- | 6.9 % |
| Whirlpool | Ekuanot 80-71 C 80 min | 30 g | --- | 14 % |
| Dry Hop | Amarillo | 40 g | 5 day(s) | 7.1 % |
| Dry Hop | Cascade | 40 g | 5 day(s) | 6.9 % |
| Dry Hop | Ekuanot | 40 g | 5 day(s) | 14 % |