

# Bursztynowe

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **12.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado pale ale	2.2 kg (65.9%)	82 %	5
Grain	Monachijski	0.8 kg (24%)	80 %	16
Grain	Pszeniczny	0.2 kg (6%)	85 %	4
Grain	Strzegom Karmel 600	0.1 kg (3%)	68 %	601
Grain	Weyermann - Carafa I	0.04 kg (1.2%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.5 %
Boil	Perle	15 g	20 min	7 %
Aroma (end of boil)	Perle	15 g	10 min	7 %
Aroma (end of boil)	Citra	30 g	0 min	12 %