

# Bursztynowy Świerzop

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **8.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	1 kg (22.2%)	81 %	4
Grain	Extra Pale Crisp	3 kg (66.7%)	85 %	4
Grain	Strzegom karmelowy Viking Malt Strzegom	0.3 kg (6.7%)	--- %	150
Grain	Płatki pszeniczne	0.2 kg (4.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	60 min	5.2 %
Boil	Izabella	15 g	60 min	5.1 %
Aroma (end of boil)	Oktawia	15 g	10 min	7.1 %
Dry Hop	Cascade PL	30 g	4 day(s)	5.2 %
Dry Hop	Oktawia	30 g	4 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	1.5 g	Secondary	5 day(s)
Other	Witamina C	1.5 g	Bottling	---