

# #1 Czesko - Polskie Bursztynowe 12blg

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (87%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.3 kg (13%) | 75 %  | 30  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 15 g   | 60 min | 7.6 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 20 min | 3.7 %      |
| Boil    | Saaz (Czech Republic) | 5 g    | 10 min | 3.7 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |