

# Bursztynek

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (57.1%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	pszenica crystal	0.5 kg (14.3%)	70 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Puławski	20 g	60 min	4.3 %
Boil	Cascade	15 g	15 min	6 %
Dry Hop	Ahtanum	30 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	6 g	---