

Bursztynowa APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **76**
- SRM **8.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.9 kg (39.6%) | 79 % | 6 |
| Grain | Pszeniczny | 1.8 kg (37.5%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.7 kg (14.6%) | 75 % | 59 |
| Grain | Strzegom Karmel 30 | 0.4 kg (8.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Warrior | 30 g | 5 min | 15.5 % |
| Boil | Simcoe | 30 g | 45 min | 13.2 % |
| Aroma (end of boil) | Cascade | 30 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |