

# Bursztynowe

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **11.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (96.5%)	80 %	5
Grain	Strzegom Karmel 600	0.2 kg (3.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	12.5 %
Aroma (end of boil)	Ahhhroma	45 g	0 min	15.7 %
Boil	Ahhhroma	5 g	60 min	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik SKARE	Lager	Slant	80 ml	2 łyżki stolowe