

# Jasne bursztynowe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (60.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (30.3%)	79 %	10
Grain	Weyermann - Carapils	0.15 kg (4.5%)	78 %	4
Grain	Płatki owsiane	0.15 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5.5 g	50 min	9.5 %
Boil	Citra	5.5 g	50 min	12 %
Boil	Amarillo	6 g	5 min	9.5 %
Boil	Citra	6 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Slant	64 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	1 g	Boil	15 min