

Bursztynowy Lager

- Gravity **11.7 BLG**
- ABV ---
- IBU **13**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **45.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (62.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 2 kg (25%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Sybilla | 50 g | 15 min | 6.9 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 6.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry | 20 g | Gozdawa |