

# Cienkusz Orkiszowo-Żytni

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **18**
- SRM **8.3**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 0.9 kg (28.1%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.65 kg (20.3%) | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.65 kg (20.3%) | 75 %  | 30  |
| Grain | Płatki orkiszowe           | 0.4 kg (12.5%)  | 80 %  | 4   |
| Grain | Płatki żytnie              | 0.4 kg (12.5%)  | 80 %  | 6   |
| Grain | Weyermann Special W        | 0.1 kg (3.1%)   | 73 %  | 280 |
| Grain | Fawcett - Brown            | 0.1 kg (3.1%)   | 72 %  | 180 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 10 g   | 30 min | 11 %       |
| Aroma (end of boil) | lunga   | 20 g   | 5 min  | 11 %       |
| Aroma (end of boil) | Sybilla | 20 g   | 5 min  | 3.5 %      |
| Aroma (end of boil) | Oktawia | 20 g   | 0 min  | 7.1 %      |

|                     |         |      |       |       |
|---------------------|---------|------|-------|-------|
| Aroma (end of boil) | Sybilla | 30 g | 0 min | 3.5 % |
|---------------------|---------|------|-------|-------|

## Notes

- W 45°C tylko płatki żytnie.  
W 50°C tylko płatki orkiszowe.

Wysładzać tylko do 10-15l, resztę uzupełnić wodą z baniaka przy zlewaniu do fermentora.  
*Apr 12, 2019, 9:59 AM*