

ORBIT

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **8.7**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **74.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **50.8 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **36.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **20 min** at **66C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **52.5 liter(s)** of **76C** water or to achieve **74.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|--------|-----|
| Grain | Mep Ale | 8 kg (55.2%) | 82.2 % | 6 |
| Grain | Mep Pilsner | 4 kg (27.6%) | 82.4 % | 4 |
| Grain | Mep wheat | 1 kg (6.9%) | 82 % | 5 |
| Grain | Mep Carmel | 1.5 kg (10.3%) | 78.9 % | 126 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Pacific Jade | 50 g | 30 min | 14.5 % |
| Boil | Orbit | 50 g | 8 min | 9.8 % |
| Boil | Nelson Sauvín | 50 g | 5 min | 11.2 % |
| Boil | Ekuanot | 25 g | 5 min | 13.1 % |
| Whirlpool | Orbit | 50 g | 15 min | 9.8 % |