

Ork szaman

- Gravity **18.4 BLG**
- ABV ---
- IBU **74**
- SRM **4.3**
- Style **Specialty Beer**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (35.7%) | 80 % | 4 |
| Grain | Pszoniczny | 1.5 kg (21.4%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.1%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Adjunct | mango | 2 kg (28.6%) | 80 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Vic Secret | 50 g | 60 min | 16.3 % |
| Aroma (end of boil) | Vic Secret | 50 g | 1 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 0.5 g | Boil | 60 min |