

Orkiszowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **7.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód orkiszowy	2 kg (40%)	--- %	5
Grain	Strzegom Monachijski typ II	2 kg (40%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	40 min	4.5 %
Boil	Lublin (Lubelski)	60 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
mauribrew weiss	Wheat	Dry	12.5 g	---