

orkiszowo zytnie 12

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **9.3**
- Style **Roggenbier**

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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki orkiszowe	1.7 kg (40.5%)	80 %	4
Grain	Żytni	0.8 kg (19%)	85 %	8
Grain	Pilznieński	1.5 kg (35.7%)	81 %	4
Grain	Caraaroma	0.2 kg (4.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	10 min	10 %
Boil	Lublin (Lubelski)	30 g	50 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	---