

# Orzeszek

- Gravity **12.1 BLG**
- ABV ---
- IBU **20**
- SRM **21.5**
- Style **Southern English Brown**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **11.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **11.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 1.5 kg (73.2%) | 79 %  | 6    |
| Grain | Strzegom Karmel 150         | 0.5 kg (24.4%) | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (2.4%) | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | Citra             | 5 g    | 5 min  | 12 %       |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 5 g    | ---        |