

# Lager Orkiszowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **6.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield  | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilzneński 6-rzędowy | 3 kg (50.8%)   | 80 %   | 5   |
| Grain | Orkiszowy - Spelt Malt                | 2.5 kg (42.4%) | 81 %   | 6   |
| Grain | Crystal 150                           | 0.2 kg (3.4%)  | 75 %   | 150 |
| Grain | Acid Malt                             | 0.2 kg (3.4%)  | 58.7 % | 6   |

## Hops

| Use for    | Name                  | Amount | Time   | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Iunga                 | 25 g   | 60 min | 11 %       |
| Boil       | Lublin (Lubelski)     | 25 g   | 20 min | 4 %        |
| Boil       | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 22 g   | Fermentis Division of S.I.Lesaffre |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1 g    | Boil    | 15 min |

## Notes

- lunga do kotła przy 82C  
50g Saaz'u na chłodzenie  
Whirfloc na ostatnie 15 min gotowania  
*Mar 6, 2019, 1:21 AM*