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	Pszeniczny	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

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