

## # 37 Hildegard von Bingen (orkisz)

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **5.5**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (50%) | 81 %  | 5   |
| Grain | dinkel (orkisz)          | 3.5 kg (50%) | 80 %  | 6   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Mandarina Bavaria | 50 g   | 20 min | 7.7 %      |
| Boil                | Hallertau         | 50 g   | 20 min | 6.6 %      |
| Aroma (end of boil) | Mandarina Bavaria | 50 g   | 0 min  | 7.7 %      |
| Aroma (end of boil) | Hallertau         | 30 g   | 0 min  | 6.6 %      |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale  | Liquid | 350 ml | Wyeast Labs |