

# 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 - Pilszeński 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	lunga	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 **BREWNESS.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*