

# Single Hop Orbit

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- Gravity **14 BLG**
- ABV ---
- IBU **53**
- SRM **6**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (96.2%)	79 %	6
Grain	Żytni	0.2 kg (3.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	orbit	40 g	60 min	9.8 %
Boil	orbit	5 g	30 min	9.8 %
Aroma (end of boil)	orbit	15 g	5 min	9.8 %
Whirlpool	orbit	20 g	10 min	9.8 %
Dry Hop	orbit	20 g	7 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	---