

37 Hildegard von Bingen (orkisz)

- 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