

## Orgazm v2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **8.5**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking melanoidynowy	1 kg (14.3%)	75 %	60
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Centennial	15 g	20 min	9.7 %
Boil	Amarillo	15 g	20 min	8.6 %
Boil	Centennial	15 g	5 min	9.7 %
Boil	Amarillo	15 g	5 min	8.6 %