

# Orkisz/Żyto

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- Gravity **14.1 BLG**
- ABV ---
- IBU **18**
- SRM **11.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **37 C**, Time **1 min**
- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **39.4C**
- Add grains
- Keep mash **1 min** at **37C**
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Słód Orkiszowy | 3.5 kg (70.7%) | 85 %  | 5   |
| Grain | Żytni          | 1 kg (20.2%)   | 85 %  | 8   |
| Grain | Cararye        | 0.45 kg (9.1%) | 70 %  | 130 |

## Hops

| Use for    | Name  | Amount | Time   | Alpha acid |
|------------|-------|--------|--------|------------|
| First Wort | Perle | 25 g   | 40 min | 7 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |