

Orkiszowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **7.1**
- 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 **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 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | słód orkiszowy | 2 kg (40%) | --- % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (40%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 40 min | 4.5 % |
| Boil | Lublin (Lubelski) | 60 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| mauribrew weiss | Wheat | Dry | 12.5 g | --- |