

Orkiszowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.7 kg (24.1%) | 80 % | 5 |
| Grain | Weyermann - Spelt Malt | 1 kg (34.5%) | 81 % | 6 |
| Grain | Płatki orkiszowe | 0.5 kg (17.2%) | 80 % | 4 |
| Grain | Pilznieński | 0.7 kg (24.1%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 4 g | 60 min | 13.2 % |