

# Orkiszowe

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- 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 %