

# Orkiszowe

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **12.5**

## 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 **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.25 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **37.5 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Słód orkiszowy                | 2 kg (33.3%) | 82 %  | 6   |
| Grain | Pszeniczny                    | 3 kg (50%)   | 85 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (16.7%) | 79 %  | 130 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Cascade PL | 25 g   | 90 min | 5.2 %      |
| Boil                | Cascade PL | 25 g   | 30 min | 4 %        |
| Aroma (end of boil) | Cascade PL | 25 g   | 0 min  | 4 %        |