

orkiszowo zytnie 12

- Gravity **10.7 BLG**
- ABV ---
- IBU **26**
- SRM **9.3**
- Style **Roggenbier**

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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Płatki orkiszowe | 1.7 kg (40.5%) | 80 % | 4 |
| Grain | Żytmi | 0.8 kg (19%) | 85 % | 8 |
| Grain | Pilznieński | 1.5 kg (35.7%) | 81 % | 4 |
| Grain | Caraaroma | 0.2 kg (4.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 10 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 50 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale | Dry | 11 g | --- |