

# Orkiszowo - Żytnie 12°BLG TB

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **9.7**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	orkiszowy Bestmalz	2.1 kg (40.8%)	82 %	5
Grain	Pilzneński	1.9 kg (36.9%)	81 %	4
Grain	Żytni	0.9 kg (17.5%)	81 %	8
Grain	Caraaroma	0.25 kg (4.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %