

Orkiszowe

- 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 % |