

# ORBIT

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **8.7**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **74.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **50.8 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **36.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **20 min** at **66C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **52.5 liter(s)** of **76C** water or to achieve **74.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Ale	8 kg (55.2%)	82.2 %	6
Grain	Mep Pilsner	4 kg (27.6%)	82.4 %	4
Grain	Mep wheat	1 kg (6.9%)	82 %	5
Grain	Mep Carmel	1.5 kg (10.3%)	78.9 %	126

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	50 g	30 min	14.5 %
Boil	Orbit	50 g	8 min	9.8 %
Boil	Nelson Sauvign	50 g	5 min	11.2 %
Boil	Ekuanot	25 g	5 min	13.1 %
Whirlpool	Orbit	50 g	15 min	9.8 %