

Orgazm v2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **8.5**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Viking melanoidynowy | 1 kg (14.3%) | 75 % | 60 |
| Grain | Weyermann - Carapils | 1 kg (14.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Boil | Centennial | 15 g | 20 min | 9.7 % |
| Boil | Amarillo | 15 g | 20 min | 8.6 % |
| Boil | Centennial | 15 g | 5 min | 9.7 % |
| Boil | Amarillo | 15 g | 5 min | 8.6 % |