

## Ork szaman

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- Gravity **18.4 BLG**
- ABV ---
- IBU **74**
- SRM **4.3**
- Style **Specialty Beer**

### 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type    | Name                | Amount         | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński | 2.5 kg (35.7%) | 80 %  | 4   |
| Grain   | Pszoniczny          | 1.5 kg (21.4%) | 85 %  | 4   |
| Grain   | Strzegom Wiedeński  | 0.5 kg (7.1%)  | 79 %  | 10  |
| Grain   | Płatki owsiane      | 0.5 kg (7.1%)  | 60 %  | 3   |
| Adjunct | mango               | 2 kg (28.6%)   | 80 %  | 1   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Vic Secret | 50 g   | 60 min | 16.3 %     |
| Aroma (end of boil) | Vic Secret | 50 g   | 1 min  | 16.3 %     |

### Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 0.5 g  | Boil    | 60 min |