

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 %