

Cienkusz Orkiszowo-Żytni

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **18**
- SRM **8.3**
- Style **Mild**

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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.9 kg (28.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.65 kg (20.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.65 kg (20.3%)	75 %	30
Grain	Płatki orkiszowe	0.4 kg (12.5%)	80 %	4
Grain	Płatki żytnie	0.4 kg (12.5%)	80 %	6
Grain	Weyermann Special W	0.1 kg (3.1%)	73 %	280
Grain	Fawcett - Brown	0.1 kg (3.1%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %
Aroma (end of boil)	lunga	20 g	5 min	11 %
Aroma (end of boil)	Sybilla	20 g	5 min	3.5 %
Aroma (end of boil)	Oktawia	20 g	0 min	7.1 %

Aroma (end of boil)	Sybilla	30 g	0 min	3.5 %
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Notes

- W 45°C tylko płatki żytnie.
W 50°C tylko płatki orkiszowe.

Wysładzać tylko do 10-15l, resztę uzupełnić wodą z baniaka przy zlewaniu do fermentora.

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