

# Orange Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale	2 kg (59.7%)	80.5 %	6
Grain	Bestmalz - Pszeniczny jasny	0.9 kg (26.9%)	82 %	5
Grain	Castle Malting - Owsiany	0.3 kg (9%)	78.5 %	5
Grain	Acid Malt	0.15 kg (4.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sabro	5 g	60 min	15 %
Boil	Sabro	5 g	20 min	15 %
Boil	Sabro	5 g	10 min	15 %
Boil	Sabro	10 g	5 min	15 %
Aroma (end of boil)	Sabro	10 g	0 min	15 %
Whirlpool	Sabro	15 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs



## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	15 min
Flavor	Kandyzowane skórki pomarańczy	10 g	Secondary	5 day(s)