

#54 Orange Belgian IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (83.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (13.9%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 20L | 0.1 kg (2.8%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 50 g | 15 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 100 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------------|--------|-----------|----------|
| Flavor | skórka z sycylijskich pomarańczy | 250 g | Secondary | 4 day(s) |