

# Orange ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.3%)	80 %	5
Grain	Pilznieński	3 kg (48.4%)	81 %	4
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Płatki orkiszowe	0.2 kg (3.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	45 g	60 min	4 %
Aroma (end of boil)	Simcoe	30 g	10 min	13.2 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Liquid	40 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Kandyzowania skórka pomaranczy	300 g	Secondary	7 day(s)
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