

ORANGE IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **9**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (74.6%) | 80 % | 4.5 |
| Grain | Pszeniczny | 1 kg (14.9%) | 85 % | 4.2 |
| Grain | Płatki owsiane | 0.7 kg (10.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Marynka | 13 g | 60 min | 6.8 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 12.4 % |
| Dry Hop | Chinook | 75 g | 7 day(s) | 8.5 % |
| Dry Hop | Citra | 80 g | 5 day(s) | 13.7 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Skórka pomarańczy | 150 g | Secondary | 7 day(s) |