

# Orange IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (53.6%)	81 %	4
Grain	Pszeniczny	0.6 kg (21.4%)	85 %	4
Grain	Cara Gold	0.1 kg (3.6%)	75 %	120
Grain	Caramel/Crystal Malt - 10L	0.1 kg (3.6%)	75 %	20
Adjunct	Pszenica niestodowana	0.5 kg (17.9%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	Mandarina Bavaria	10 g	15 min	10 %
Boil	Mandarina Bavaria	15 g	5 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	5 min	10 %
Whirlpool	Mandarina Bavaria	30 g	0 min	10 %
Dry Hop	Mandarina Bavaria	25 g	7 day(s)	10 %
Dry Hop	Mandarina Bavaria	25 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skurka pomarańczy	40 g	Boil	5 min
Flavor	Sok pomarańczowy w [L]	1500 g	Secondary	7 day(s)

Flavor	Skurka pomarańczy	40 g	Secondary	2 day(s)
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## Notes

- Sok z pomarańczy miał 7blg  
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