

# Pomarańczowe Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (76.9%)  | 85 %  | 7   |
| Grain | Weyermann-Carahell        | 0.5 kg (7.7%) | 77 %  | 26  |
| Grain | Strzegom Wiedeński        | 1 kg (15.4%)  | 79 %  | 10  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Waimea            | 15 g   | 60 min   | 15.1 %     |
| Boil                | Mandarina Bavaria | 10 g   | 30 min   | 10 %       |
| Boil                | Mandarina Bavaria | 20 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Mandarina Bavaria | 20 g   | 1 min    | 10 %       |
| Dry Hop             | Waimea            | 35 g   | 4 day(s) | 15.1 %     |
| Dry Hop             | Mandarina Bavaria | 50 g   | 4 day(s) | 10 %       |

## Yeasts

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

## Extras

| Type        | Name                      | Amount | Use for | Time   |
|-------------|---------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia            | 10 g   | Boil    | 60 min |
| Fining      | whirflock                 | 0.5 g  | Boil    | 15 min |
| Flavor      | suszona słodka pomarańcza | 80 g   | Boil    | 15 min |