KOALA - ROSE ORANGE TEAPA

- Gravity **18 BLG**
- ABV **---**
- IBU **120**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(47.6%)*	79 %	6
Grain	Weyermann pszeniczny jasny	3 kg *(28.6%)*	80 %	6
Grain	Słód Żytni Strzegom	2 kg *(19%)*	81 %	5
Grain	Płatki pszeniczne	0.5 kg *(4.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	50 g	60 min	17 %
Boil	Waimea	100 g	60 min	17 %
Boil	Lemon drop	30 g	10 min	4.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	Herbata Róża	50 g	Secondary	2 day(s)
Spice	Zest Pomarańczowy	200 g	Secondary	7 day(s)

Notes

- Zest dzielimy na 3 porcje i dajemy na cichą co 3 dni
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