

Hazy Dry Orange APA "Kac Killer"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Weyermann - Carapils	1 kg (17.9%)	78 %	4
Grain	Płatki owsiane	0.8 kg (14.3%)	85 %	3
Sugar	sok pomarańczowy	0.8 kg (14.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	10 g	60 min	7 %
Aroma (end of boil)	Książęcy	40 g	5 min	7 %
Whirlpool	Mosaic	50 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	40 g	Boil	15 min
Flavor	sól himalajska	15 g	Boil	15 min
Flavor	Trawa cytrynowa	50 g	Boil	10 min

Notes

- * Do brzezki dolać 8-10l soku pomarańczowego (schłodzonego) - i tyle litrów wody odjąć z fazy gotowania (uwzględnione w przepisie jako cukier)
- * Refermentacja sokiem pomarańczowym

- * inspiracja: Kormoran Radler Gorzka Pomarańcza
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