Pomarańczowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **6.7**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(90.9%)*	80 %	7
Grain	Cookie	0.5 kg *(9.1%)*	--- %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	45 min	13.5 %
Boil	Idaho Gem	5 g	45 min	14.3 %
Boil	Izabella	8 g	45 min	6.4 %
Dry Hop	X	1 g	7 day(s)	12 %
Boil	Sabro	10 g	15 min	15.8 %
Boil	Pomarańcza	30 g	10 min	1 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

Yeasts

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

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