

# Bloody Poland - Bloody Orange IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3.4 kg (56.7%) | 80 %  | 5   |
| Grain | Pilzneński                 | 1.8 kg (30%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.6 kg (10%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.2 kg (3.3%)  | 75 %  | 50  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 23 g   | 60 min   | 13 %       |
| Boil    | Cascade | 30 g   | 10 min   | 6 %        |
| Boil    | Citra   | 25 g   | 10 min   | 12 %       |
| Dry Hop | Chinook | 100 g  | 2 day(s) | 13 %       |

## Yeasts

| Name                     | Type | Form   | Amount  | Laboratory |
|--------------------------|------|--------|---------|------------|
| Wyeast - American Ale II | Ale  | Liquid | 1000 ml | ---        |

## Extras

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

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Skórka pomarańczy  | 15 g   | Boil      | 10 min   |
| Flavor | Pulpa pomarańczowa | 1000 g | Secondary | 7 day(s) |
| Other  | Witamina C         | 4 g    | Bottling  | ---      |