

Bloody Orange IPA 14 TB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (65.4%)	80 %	5
Grain	Monachijski	0.6 kg (11.5%)	80 %	16
Grain	Karmelowy 50	0.2 kg (3.8%)	75 %	50
Adjunct	Purre Orange	1 kg (19.2%)	22 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	30 g	10 min	6 %
Boil	Citra	25 g	10 min	12 %
Dry Hop	Chinook	50 g	3 day(s)	13 %

Extras

Type	Name	Amount	Use for	Time
Flavor	skórki pomarańczy	15 g	Boil	10 min