

# Bloody Orange IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **88 %**
- 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 **19.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (81%)	79 %	6
Grain	Monachijski	0.6 kg (14.3%)	80 %	16
Grain	Cara Ruby Castle	0.2 kg (4.8%)	72 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	13 %
Boil	Cascade	30 g	10 min	6 %
Boil	Citra	25 g	10 min	12 %
Dry Hop	Chinook	50 g	5 day(s)	13 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki pomaraczy	15 g	Boil	10 min

Flavor	Puree pomarańczowe	1000 g	Secondary	5 day(s)
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