

# Orange ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (32.3%)  | 80 %  | 5   |
| Grain | Pilznieński          | 3 kg (48.4%)  | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (16.1%)  | 85 %  | 4   |
| Grain | Płatki orkiszowe     | 0.2 kg (3.2%) | 80 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 45 g   | 60 min   | 4 %        |
| Aroma (end of boil) | Simcoe            | 30 g   | 10 min   | 13.2 %     |
| Dry Hop             | Simcoe            | 20 g   | 7 day(s) | 13.2 %     |

## Yeasts

| Name                      | Type  | Form   | Amount | Laboratory  |
|---------------------------|-------|--------|--------|-------------|
| Wyeast - California Lager | Lager | Liquid | 40 ml  | Wyeast Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                                   |       |           |          |
|--------|-----------------------------------|-------|-----------|----------|
| Flavor | Kandyzowania<br>skórka pomaranczy | 300 g | Secondary | 7 day(s) |
|--------|-----------------------------------|-------|-----------|----------|