

# Orange APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.6 kg (59.3%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (18.5%)	80 %	5
Grain	Platki owsiane	0.4 kg (14.8%)	60 %	3
Grain	BESTMALZ - Best Minich	0.15 kg (5.6%)	80.5 %	16
Grain	Acidulated BESTMALZ	0.05 kg (1.9%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	45 min	10 %
Whirlpool	Mosaic	25 g	20 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Zest i sok z 3 pomarańczy	1 g	Secondary	7 day(s)
Fining	Mech Irlandzki	2 g	Boil	15 min