

ORANGE FES

- Gravity **16.8 BLG**
- ABV ---
- IBU **31**
- SRM **37.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (69.8%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.8%) | 75 % | 150 |
| Grain | Płatki pszeniczne | 0.5 kg (5.8%) | 65 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (5.8%) | 65 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (3.5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (3.5%) | 55 % | 985 |
| Grain | Weyermann - Carafa II | 0.25 kg (2.9%) | 60 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook PL | 50 g | 60 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Flavor | Skórka pomarańczowa | 50 g | Boil | 20 min |
| Flavor | Skórka gorzkiej pomarańczy | 50 g | Boil | 20 min |
| Flavor | Skórka z 3 pomarańczy | 50 g | Secondary | 7 day(s) |