

# Orange ipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (47.6%)	70 %	4
Adjunct	Płatki pszeniczne	0.5 kg (7.9%)	70 %	3
Adjunct	Płatki jęczmienne	1 kg (15.9%)	70 %	3
Adjunct	Płatki owsiane	0.8 kg (12.7%)	70 %	3
Grain	Pszeniczny	1 kg (15.9%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	40 min	12 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka z pomarańczy	50 g	Primary	3 day(s)