

Pomarańcza

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.9 kg (65.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (13.8%) | 79 % | 16 |
| Grain | Pszeniczny | 0.4 kg (13.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (6.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 8 g | 60 min | 12.5 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 1 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 10 g | Boil | 15 min |