

Pomarańczowa IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (91.7%) | 85 % | 7 |
| Grain | Słód Caramunich Typ II Weyermann | 0.05 kg (0.9%) | 73 % | 120 |
| Grain | Weyermann - Carapils | 0.4 kg (7.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Galaxy | 30 g | 5 day(s) | 15 % |