

# Pomarańczowy Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**
- Temp **80 C**, Time **20 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **20 min** at **80C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 4 kg (38.1%)   | 80 %  | 5   |
| Grain          | Pszeniczny                 | 2 kg (19%)     | 85 %  | 4   |
| Grain          | Viking Pilsner malt        | 1.5 kg (14.3%) | 82 %  | 4   |
| Grain          | Płatki owsiane             | 0.5 kg (4.8%)  | 60 %  | 3   |
| Grain          | Słód owsiany Fawcett       | 0.5 kg (4.8%)  | 61 %  | 5   |
| Grain          | Weyermann - Carapils       | 0.5 kg (4.8%)  | 78 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (14.3%) | 80 %  | 45  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Hallertau Blanc   | 50 g   | 30 min | 9 %        |
| Boil    | Zula              | 30 g   | 30 min | 8.3 %      |
| Boil    | Mandarina Bavaria | 30 g   | 15 min | 10 %       |
| Boil    | Amora preta       | 30 g   | 15 min | 11.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|   |     |       |        |           |
|---|-----|-------|--------|-----------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale | Slant | 300 ml | Lallemand |
|---|-----|-------|--------|-----------|