

## #54 Orange Belgian IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (83.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (13.9%)	85 %	4
Grain	Caramel/Crystal Malt - 20L	0.1 kg (2.8%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Dry Hop	Amarillo	100 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka z sycylijskich pomarańczy	250 g	Secondary	4 day(s)