

## #64 Orange White Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (26.3%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (52.6%)	81 %	6
Grain	Płatki owsiane	0.4 kg (10.5%)	85 %	3
Grain	Rice, Flaked	0.4 kg (10.5%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM23 Magiczny Ogród	Ale	Liquid	30 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z pomarańczy	500 g	Secondary	4 day(s)