

# Bloody Orange IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (81%)	80 %	5
Grain	Monachijski	0.6 kg (14.3%)	80 %	16
Grain	Karmelowy Czerwony	0.2 kg (4.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	13 %
Boil	Cascade	30 g	8 min	6 %
Boil	Citra	25 g	5 min	12 %
Boil	Skórki pomarańczy	15 g	10 min	1 %
Dry Hop	Chinook	50 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Puree Pomarańczowe	1000 g	Secondary	7 day(s)
--------	-----------------------	--------	-----------	----------