

# Bloody Orange IPA by M%P

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

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

## Mash step by step

- Heat up **35 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **27.9 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	7 kg (70%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (10%)	70 %	49
Grain	Abbey Castle	1 kg (10%)	80 %	45
Grain	Płatki owsiane	1 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Cascade	50 g	5 min	6 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Skórki pomarańczy	40 g	7 day(s)	1 %
Boil	Chinook	50 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jacka m36	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Puree Pomarańczowe	1000 g	Secondary	7 day(s)