

# Fresh & Candid Orange Hazy DDH Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4
Grain	Płatki owsiane	1 kg (25%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	15 min	13 %
Aroma (end of boil)	Nelson Sauvín	30 g	1 min	11 %
Whirlpool	Citra	30 g	10 min	12 %
Whirlpool	Comet	20 g	10 min	8.3 %
Dry Hop	Comet	30 g	2 day(s)	8.3 %
Dry Hop	Nelson Sauvín	20 g	2 day(s)	11 %
Dry Hop	Citra	10 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Orange zest	10 g	Secondary	3 day(s)
Flavor	Kandyzowana pomarańcza	50 g	Secondary	4 day(s)