

# Orange Dream

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (47.2%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (47.2%)	80 %	4
Grain	Płatki pszeniczne	0.3 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.6 %
Boil	Amarillo	15 g	15 min	10.1 %
Boil	Citra	30 g	0 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1010 American Wheat	Ale	Liquid	20 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	słodka skórka pomarańczy	20 g	Boil	10 min