

# ORANGE IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **9**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	4.5
Grain	Pszeniczny	1 kg (14.9%)	85 %	4.2
Grain	Płatki owsiane	0.7 kg (10.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	13 g	60 min	6.8 %
Aroma (end of boil)	Mosaic	50 g	0 min	12.4 %
Dry Hop	Chinook	75 g	7 day(s)	8.5 %
Dry Hop	Citra	80 g	5 day(s)	13.7 %
Dry Hop	Cascade	50 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	150 g	Secondary	7 day(s)