

Orange Saison IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **5.1**
- Style **Saison**

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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pale Ale Durst Malz | 2 kg (44.4%) | 79 % | 7 |
| Grain | Strzegom Pilzneński | 2 kg (44.4%) | 80 % | 4 |
| Grain | Karamalz 30 Durst Malz | 0.5 kg (11.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Barbe Rouge | 20 g | 15 min | 6.6 % |
| Dry Hop | Barbe Rouge | 15 g | 2 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Flavor | Bitter Orange Peel | 10 g | Boil | 15 min |
| Flavor | Sweet Orange Peel | 10 g | Boil | 15 min |
| Flavor | Bitter Orange Peel | 10 g | Secondary | 4 day(s) |
| Flavor | Sweet Orange Peel | 10 g | Secondary | 4 day(s) |