

# ORANGE TEAPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **8.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (73.8%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (24.6%)	80 %	4
Grain	Strzegom Karmel 600	0.1 kg (1.6%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	herbata Earl Grey	100 g	Secondary	1 day(s)
Spice	skórka pomarańczy	100 g	Boil	1 min