

# Orange Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (47.6%)	80 %	5
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	55 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	70 g	Boil	10 min
Spice	skórka cytryny	10 g	Boil	10 min
Spice	skórka grejfruta	20 g	Boil	10 min