

# Pomarańcza

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **47.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **38 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **50 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (78.9%)	80 %	4
Grain	Strzegom Bursztynowy	0.5 kg (5.3%)	70 %	70
Grain	Strzegom Monachijski typ I	1.5 kg (15.8%)	79 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	50 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	10 min	13.2 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Pacifica (NZ)	50 g	0 min	4.8 %
Dry Hop	Pacifica (NZ)	50 g	5 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale