

# Pomarańczowa IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (31.5%)	80 %	---
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Adjunct	sok pomarańczowy	2 kg (37%)	15 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Azacca	20 g	15 min	14 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczowa	20 g	Boil	60 min