

# Pomarańczowy Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**
- Temp **80 C**, Time **20 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **20 min** at **80C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (38.1%)	80 %	5
Grain	Pszeniczny	2 kg (19%)	85 %	4
Grain	Viking Pilsner malt	1.5 kg (14.3%)	82 %	4
Grain	Płatki owsiane	0.5 kg (4.8%)	60 %	3
Grain	Słód owsiany Fawcett	0.5 kg (4.8%)	61 %	5
Grain	Weyermann - Carapils	0.5 kg (4.8%)	78 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (14.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	50 g	30 min	9 %
Boil	Zula	30 g	30 min	8.3 %
Boil	Mandarina Bavaria	30 g	15 min	10 %
Boil	Amora preta	30 g	15 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Slant	300 ml	Lallemand
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