

# Pomarańczowy Latino Lover - Orange Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **4.4**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	40 min	3.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok z pomarańczy	200 g	Mash	70 min
Flavor	suszona skórka pomarańczy	20 g	Boil	10 min
Flavor	świeża skórka pomarańczy	100 g	Boil	10 min
Fining	whirlfloc	1.25 g	Boil	10 min