

Pomarańczowy Latino Lover - Orange Pale Ale

- Gravity **11.9 BLG**
- ABV ---
- 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 |